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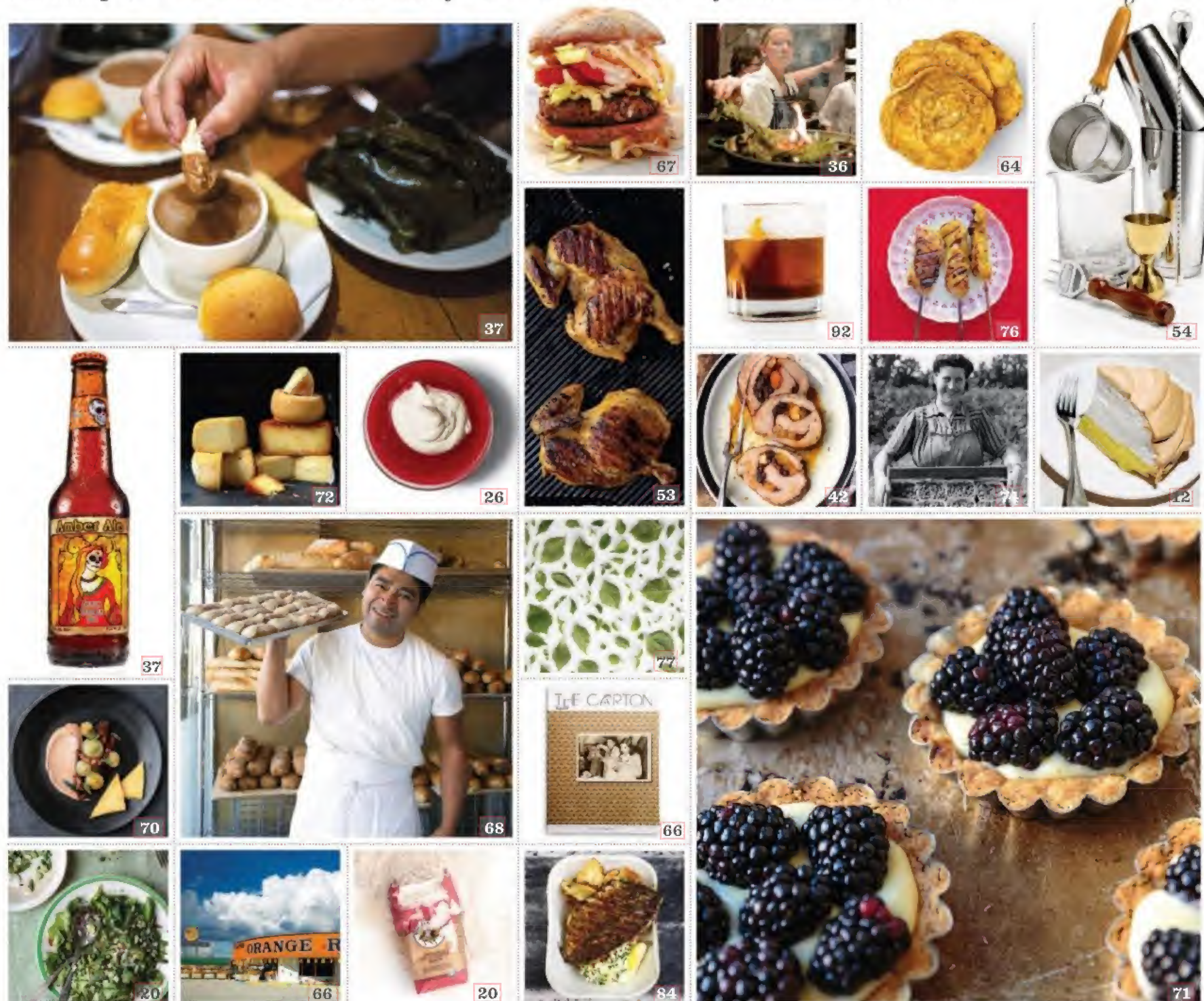
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THE SAVEUR 100

It's the new year again, so it's time to take stock—to survey the magnificent universe of food and to highlight the 100 most mind-bending, eye-opening, and palate-awakening dishes, drinks, ingredients, people, places, publications, and tools we can find. This year we've invited 20 guests to the party, including some of the biggest names in food, to look back over the past 20 years of SAVEUR and help us celebrate. We welcome you to our anniversary feast. —*The Editors*



This denotes an item that can be found in The Pantry, page 96.

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10 First

Celebrating 20 years of SAVEUR.
By James Oseland

96 Pantry

How to find the ingredients, resources, and equipment in this issue. By Kellie Evans

100 Moment

The grills are fired up at a block party in Harlem. Photograph by Rene Burri/Magnum Photos

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Saveur 100

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Twenty Years of Meals

Our esteemed friends help us celebrate two decades of SAVEUR

THIS YEAR marks SAVEUR's 20th anniversary. We have many people to thank: writers, editors, photographers, cooks, and you, our readers, for the recipes, stories, and images that make up the magazine's past two decades. Each issue has enriched our lives and the lives of those who join us at the table. To mark this milestone, we've created a special edition of the SAVEUR 100, our annual roundup of great things in food. We asked some of the people who taught us the most to each peruse a year's worth of issues and to reflect on them. We weren't sure what to expect from the broad assignment we gave to Amanda Hesser **A**, Jessica Harris **B**, Marcus Samuelsson **C**, Mario Batali **D**, Wolfgang Puck **E**, Nathan Myhrvold **F**, Christopher Hirsheimer **G**, Ruth

Reichl **H**, Betty Fussell **I**, Thomas Keller **J**, Gabrielle Hamilton **K**, Alice Waters **L**, Cecilia Chiang **M**, Tom Colicchio **N**, Madhur Jaffrey **O**, Jane and Michael Stern **P**, Harold McGee **Q**, Jancis Robinson **R**, Robert Nelson **S**, and Jonathan Gold **T**. But what they gave us in return was extraordinary. Mario, for example, recalled berry-filled summers (item no. 87), while Gabrielle was lyrical over mussels cooked on burning pine needles (item no. 33). Such memories remind us that SAVEUR is not a food magazine; it's a magazine that, through food, celebrates the human experience. Our friends' stories only deepen the wonder in this yearly collection of culinary wonders. We hope it will resonate with you for decades to come.
—JAMES OSELAND, *Editor-in-Chief*

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The
HAWAIIAN
ISLANDS



The Saveur 100

20th Anniversary Edition

1

MODERN SNACK BAR

Its mid-century signage—a neon whoosh wrapping its name and pointing at a humble clapboard house—is a nostalgic reminder of classic roadside diners, the inside true Americana. But the Modern Snack Bar (628 Main Road, Aquebogue, New York; 631/722-3655; modernsnackbar.com) is even better than it looks. This 54-year-old family-run diner on Long Island, New York's agrarian North Fork is open in summer and fall only. Locals and seasonal visitors come to this adored hangout for its culinary riches: roast Long Island duckling raised on the farm right across the street, custardy shrimp and crab quiche, and the perpetual side of buttery mashed turnips (they prepare six tons of it during the Thanksgiving season alone). Sky-high lemon meringue pie (see page 95 for recipe) ferried by waitresses who've worked here for decades tops off a meal of little fuss and loads of satisfaction. The clincher is a friendly word with co-owner Wanda Wittmeier: At 91, the matriarch still comes to work four hours a day to roll silverware in a front booth and chat.

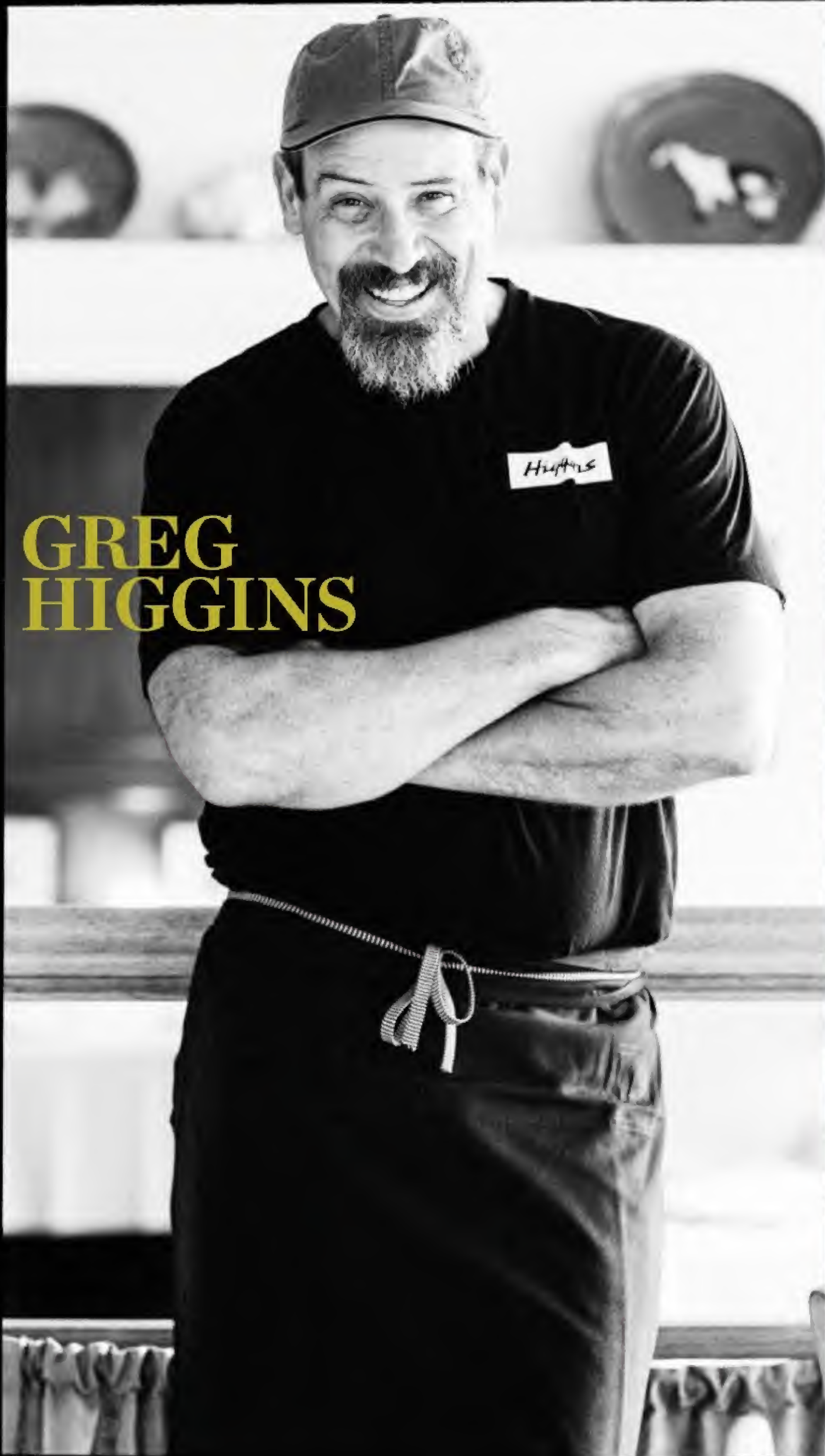


2

For a decade now, I've had a monthly lunch meeting with my best friend Jake at Portland's Higgins Restaurant (1239 Southwest Broadway, Portland, Oregon; 503/222-9070; higginsportland.com). Our standing order: beer and a plate of superb charcuterie cured by chef-owner Greg Higgins. The marble platter arrives with any number of the 70 types of cured meats on offer: sweet, nutty lardo; buttery pork terrine; *lomo ibérico*, the cured loin of prized Ibérico pigs; and *presskopf*, a creamy Alsatian headcheese, each exquisite. Higgins, a James Beard Award-winning chef, has been polishing his craft for more than four decades, ever since he became enamored of charcuterie while apprenticing at a cheese shop as a boy. After a stint in Europe, he thankfully settled in Portland, where he's adapted traditional curing methods to his refrigerator: Here, the combination of microflora and humidity make for supremely complex products. On Jake's and my last visit, a slice of *figatelle*, Corsican-style dry-cured sausage, melted away on our tongues. A ramekin of duck liver moussette sat in the center of the platter; we slathered the rich, pungent spread on biscuits and devoured them, already thinking of next month's lunch. —Brett Burmeister, editor-in-chief, foodcartsporeland.com

FROM LEFT: JOHN VALLS; MICHAEL KRAUS

GREG HIGGINS



“Summer in a Can”

MORE THAN A decade ago, while walking through a market on a late summer afternoon in Rome, I was captivated by a pallet of little oval tomatoes with pointed ends. I vaguely remembered seeing such tomatoes in an April 1998 SAVEUR article, “Summer in a Can” (SAVEUR.COM/1998), which pictured a sun-kissed Italian family in the fields of San Marzano, Italy, harvesting a similar plump red fruit off the vines. And so I bought some. While I didn’t recall the beautiful recipe for red sauce that went along with the story—canned San Marzanos simmered with toasted garlic and finished with torn basil leaves—the idea of oven-roasting these fresh tomatoes came immediately to mind. As it turned out, San Marzanos were particularly suited for cooking, their flavor intensifying in the heat. These days, I consider myself something of a tomato specialist in California, where I live, always searching for the best varieties to plant in the right places. Still, I feel humbled whenever I recall that trip to Italy, a country that has a centuries-old tradition of seed sorting. A few stalls over in that same market, I came upon some *datterini* tomatoes. Similar to the San Marzano in appearance, these didn’t require any heat to bring out their sweetness. I enjoyed them sliced with a little fresh mozzarella, everything drizzled with green, fruity olive oil, and topped with a pinch of crispy sea salt. That’s it. Each tomato I saw that wonderful afternoon had a distinct constitution, a result of Italy’s rich history of gastronomy, captured in the pages of SAVEUR by those photos of that family out in the field. It’s such a labor of love, the tomato harvest. With each bite, you can almost feel the connection to this place, where tomatoes are grown not for transport or durability, but simply for taste. —Alice Waters, chef-owner of Chez Panisse and founder of the Edible Schoolyard Project

4

“Capital of Heat”

TWENTY YEARS ago, I had just moved to New York from Sweden and was working as a line cook at Manhattan’s Nordic restaurant Aquavit. Between shifts, I would get on my roller blades and head out to graze on the city’s diverse culinary offerings—dumplings, tacos, pizza, knishes—hitting several restaurants, stands or take-out windows in a single afternoon. As a young chef in his 20s, seeing these different cuisines in one place was eye-opening. It made me realize that here, I could cook anything I wanted. When I turned to “Capital of Heat” in *SAVEUR*’s March 2013 issue (SAVEUR.COM/2013), pictured below, it reignited that same sense of possibility. The article laid out the ingredients that make up the fiery cuisine of Chengdu in China’s Sichuan province. Reading about *mala*, the combination of chiles and tongue-numbing Sichuan peppercorns that creates the province’s signature flavor, it hit me that the American palate has evolved even further since my



arrival here two decades ago, embracing not just global cuisine, but hyper-regional ways of cooking and eating. Their enjoyment is attuned not only to “Mexican food” but to the cooking of Oaxaca, the Yucatán, and Sonora, too. Americans now understand that “Asian food,” for example, is subdivided into Northern Chinese, Southern Thai, and Sichuan, home to one of my favorite spicy dishes, dan dan noodles (see [page 88](#) for recipe). For a chef like me, this sophistication is immensely liberating. The culinary landscape is broader and richer than I could have ever predicted. I feel like I’m in my 20s again: excited, inspired, and eager to cook. —Marcus Samuelsson, chef and author of *Yes, Chef* (Random House, 2012)

5



Cacio e Pere

On a visit to Bologna some years back, I went on a mission to find Le Sfogline, a little shop that I had heard made the town’s best pasta. There I discovered proprietor Renata Venturi and her two daughters, Daniela and Monica, grating fresh pears into a salty mound of shaved pecorino cheese, then stuffing the mixture into golden sheets of fresh pasta. A decade later, with their permission, I started making these most delicious and harmonious *ravioli*, called *cacio e pere* (see [page 85](#) for recipe), at my Manhattan restaurant Felidia, where I top them with cracked pepper and aged pecorino. Ever since, the dish has been a customer favorite. —Lidia Bastianich, author, television host, and restaurateur

6 CHINESE CHARCUTERIE



Whenever I visit a Chinese grocery store, I head straight for the charcuterie case. Almost always, I pick up a whole smoked duck (A) to take home, slicing the breast to enjoy cold, then shredding the leg meat into stir-fries. Duck also comes salt-cured, and preserved duck wings (B), legs (C), and feet (D) are among my favorite comfort foods, especially when they're steamed with rice. (As they cook, the duck parts infuse the grains with rich, meaty flavor.) I also pick up springy, salted gizzards (E), a wonderful addition to stews. Another great example of Chinese charcuterie is *la chang*, dried pork sausages. These cured meat masterpieces have been made for thousands of years and, when sliced and steamed, have an addictive chewy texture. Darker links are fortified with duck (F) or pork liver (G), while pink, fat-flecked versions are seasoned with rose water and soy sauce (H). Pork takes on other flavorful forms—from pork hock, available whole (I) or thinly sliced (J), to Yunnan-style salt-cured hams (K). Similar to American country hams, with their deep red color and buttery texture, they're ideal for mincing into hearty soups. Dry-cured Chinese bacon, *lop yuk* (L) brings a dense, smoky richness to braises and stir fries. And I never pass up ready-to-eat delicacies, like crunchy braised pigs' ears (M), which I like to slice thin and dress with chile oil, sesame seeds, and cilantro; and soy-braised pig stomach, which comes spiced with cloves and other aromatics (N). It makes for a great garnish, and a great meal when served over rice.

—Lillian Chou, Beijing-based writer



FROM LEFT: SEONGJOON CHOY/BLOOMBERG VIA GETTY IMAGES; INGALLS PHOTOGRAPHY; ILLUSTRATION: TINA ZELLMER

Gwangjang Market

It's hard to keep a level head at Seoul's sprawling 109-year-old Gwangjang market (6-1 Yeji-dong, Jongno-gu), where thousands of eateries offer a kaleidoscopic array of Korean soul food. Wander its arcades and lose yourself in the maze of stalls selling steamed pork and kimchi dumplings; *kimbap*, rice and seaweed rolls stuffed with pickled vegetables; *yukhoe*, steak tartare; and dozens of iterations of braised pork—trotters, sausages, shoulder—paired with chewy rice cakes in a chile-spiked sauce. One vendor cuts noodles for customers to slurp from a rich chicken broth. Nearby, another prepares the ultimate bibimbap, scattering fenugreek shoots, young mixed lettuces, velvety blanched winter melon, and a confetti of julienned nori seaweed over steamed rice before topping it all off with a brick-red purée of chiles and fermented soybeans. An alliance of crunchy and yielding textures, pungent and spicy tastes, the dish is like the market itself: powerful, scintillating, symphonic. —Christopher Tan, a Singapore-based writer and photographer



Customers tuck into braised pork, blood sausages, and more at Gwangjang market in Seoul, South Korea.



BOROUGH FURNACE CAST-IRON SKILLETS

Cookware from Syracuse, New York's Borough Furnace marries the best qualities of your grandma's cast-iron skillet—its sturdiness, its uniform heat conduction—with an updated, elegant design. Forged from scrap iron, each pan has gently sloping sides that allow easy access with a spatula, and a long handle whose forked base dissipates heat to stay cool while cooking. A preseasoned, satiny surface lets you fry potatoes without sticking and imparts a perfect sear to chops and steaks. **P**

9

MOUTARDE VIOLETTE

Nothing cuts the mustard like *moutarde violette*, an opulent condiment with a deep violet hue from the Limousin region of south central France: It marries the spicy pop of whole black mustard seeds with the molasses-like sweetness of reduced grape must (the juice of just-pressed wine grapes). Clove-scented with a mouthwatering tang, the mustard enhances sauces and vinaigrettes, brings a sweet

counterpoint to aged cheddar cheese, and shines on baked ham and smoked turkey.

But I also enjoy it as they do in Limousin, dabbed onto boiled beef on a slice of steamed bread. **P** —*Lolis Eric Elie, author of Treme: Stories and Recipes from the Heart of New Orleans (Chronicle, 2013)*

10

ALMDUDLER

For sheer refreshment, nothing beats Austria's Almdudler soda; it's like a thirst-quenching mix of zippy lemon seltzer and ginger ale, with a pleasing herbaceous undertone from the Alpine herbs that go into it. The name comes from the old Viennese phrase *auf der alm dudeln*, meaning "yodeling in the meadows." One bubbly sip and we're ready to do just that. **P**

11

JOSE ANDRES' ESCALIVADA

In chef José Andrés' version of *escalivada*, a traditional Catalanian shepherds' snack, a trio of impeccably sourced and roasted vegetables—sweet onions, buttery-soft eggplant, savory red peppers—is marinated in fruity olive oil with just a pinch of salt. Pure and vibrant, it's amazing as a condiment or paired with cheese and crusty bread as a tapa. Even straight from the jar, it's bliss. **P**



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14

“Mung Dynasty”

IN SAVEUR'S AUGUST/SEPTEMBER 2003 issue (SAVEUR.COM/2003), I came across a story about *bindaeduc* (see page 80 for recipe), that gorgeous Korean pancake made from a batter of soaked mung beans, crisp on the outside, soft, savory, and spicy on the inside. I had first tasted *bindaeduc* many years before, from a breakfast buffet at the Lotte Hotel in Seoul. And I continued to enjoy them in later years when, traveling around the Korean countryside, I found them at many fetes and fairs. I have always loved the melding of scallions, bean sprouts, spicy kimchi, and garlic with the mung bean batter, as well as the meaty depth from finely chopped pork. But it was the title of that SAVEUR article, “Mung Dynasty,” that got me reminiscing.

The mung bean is native to India, where it has been eaten for at least 5,000 years. Because it is so easily digested, it is often the first legume many north Indian children are fed. I can still remember my mother holding me closely, and the feel of her freshly starched cotton sari, as she blew on a mixture of basmati rice and soupy mung beans to cool it before spooning it into my mouth.

When I was a little older, I'd line up with my brothers and sisters in our Delhi kitchen as my mother made us *cheelay*—Indian mung bean pancakes griddled in a manner similar to the Korean *bindaeduc*, but with vegetarian seasonings: finely chopped ginger, green chiles, onions, turmeric, salt, and cilantro. The youngest child was always served first, so I'd have to make do with inhaling the rich aromas while my little sister walked off triumphantly with her thin, crisp, but wonderfully pliable pancake. When my *cheela* was finally ready, I'd fall upon it greedily, breaking off a piece and folding it around a little bit of mango pickle or cilantro-yogurt chutney. All I needed then was a cup of sweet, milky tea to wash it down. —Madhur Jaffrey, SAVEUR contributing editor

12

THE KNEADING CONFERENCE

When I eat bread, I want to taste the grain. That's why I'm happy so many North American bakers are embracing flavorful heritage grains and stone-ground flours that produce complex, character-driven breads. For this I thank the Kneading Conference (kneadingconference.com), annual gatherings in Maine and Washington state where bakers, millers, scientists, and farmers come together to celebrate traditional baking. The conferences draw some of the continent's finest bread makers to impart their techniques and wisdom, including Barak Olins of Zu Bakery in Freeport, Maine, who mills rye flour for a dense Lithuanian peasant bread, and Dawn Woodward, who sources local stone-ground heritage grains to make richly flavored crackers at Evelyn's Crackers in Toronto. They, along with many others who attend these conferences, embrace age-old traditions, while intro-

ducing a whole new world to bread lovers in the U.S., Canada, and beyond. —Naomi Duguid, SAVEUR contributing editor

13

LEMON OLIVE OIL

Throw a lemon—rind, pith, seeds, the whole shebang—into a blender with olive oil, blitz the heck out of it, and what do you get? A bright and bracing emulsion that's terrific in everything: tossed with roasted potatoes, added to marinades, even mixed into pancake batter for some zip. Refrigerated, it can keep for three weeks, but it doesn't last nearly that long in my house. —Carla Hall, cohost of ABC's *The Chew* and author of *Cooking with Love* (Atria Books, 2012)





NORA EPHRON

I was leaving Nora Ephron's memorial, perfectly planned by Nora herself, when a mutual friend rushed up to me. "Here, Liz!" she said, clutching a loose piece of paper. "Nora included your recipe for biscuits." Instructions for random dishes—22 in all—had been tucked into each of the programs handed out at the service. "Let's see what you got in yours." It turned out to be a confounding *pâté* recipe, which I quickly exchanged for my own biscuit recipe.

This was such an enormous compliment, the last bit of Nora's food frivolity, charm, smarts, and, mostly, love. Reading the stories I filed over the years about Nora, they are full of that—love of food, love of occasion, love of tart and sweet, discussions of both comfort food and weird exotic eats, plus her opinions on

any given subject. Her sister Delia said that, after Nora, the world was left practically opinionless!

Nora and I had been friends since meeting on a journalism panel in the 1960s, when she was a reporter for the *New York Post*. This was before her marriage to Carl Bernstein, before her scathing novel *Heartburn*, based on their pie-throwing divorce, before her screenwriting and sometimes directing of films—*When Harry Met Sally*, *Silkwood*, *Sleepless in Seattle*, *Julie & Julia*, and so many more.

My true coup was

taking her to dinner early on with my special friend Lee Bailey, cookbook author, designer, and entertainment guru. Nora fell under Lee's spell and spent the rest of her life asking, "What would Lee do?" They complemented each other: simplicity of design, rare use of color, no hors d'oeuvres before dinner (leave them climbing the walls starving), never serve fish (it's eaten too quickly), give them four dishes, one always being a delightful surprise like grits or hot pepper gelée, and round tables, never rectangular, to keep

them talking.

"You've got to get people hungry, sit them down informally, make them serve themselves, get them telling anecdotes, gossiping, and staying late!" she'd say. "Make them feel they've returned to where they want to be. Maybe get them to help do the dishes after."

I lived and entertained with Lee in the Hamptons for 18 years. Nora seldom missed a dinner and eventually hosted. I served as the joke-telling bartender—Lee and Nora were adamant against formal servers and bartenders. They were the king and queen of simplicity. As she wrote in *I Remember Nothing: And Other Reflections* (Knopf, 2010), "My idea of the perfect day is a frozen custard from Shake Shack and a walk in the park."

Nora became a foodie *par excellence*, a stubborn, strict producer of comfort and mirth. She has been compared to Dorothy Parker, but I knew Dottie and she was mean-spirited and cynical. Nora was the world's activist, host, friend, adviser. I like better the comparison of Nora to Mark Twain, who wrote, "Bacon would improve the flavor of an angel!" Nora adored bacon too, and butter, truffle sandwiches, forbidden sweets—even Jell-O.

She was our own forbidden sweet, and we still taste and miss her. She would have loved going on observing and shaping a world where food has become theater. But she and Lee are somewhere else now, making new rules in paradise. —Liz Smith, gossip columnist and blogger for the *Huffington Post*

15



DOWNSIDE:
LIMITED WI-FI

“Wide World of Markets”

WHENEVER I TRAVEL, one of the first things I do is track down the local markets. I know about the big ones—La Boquería in Barcelona, Nishiki in Kyoto—but in most cases it takes some research. That’s why, for me, the global market map in the June/July 2010 Market Issue of *SAVEUR* (SAVEUR.COM/2010) was brilliant.

When you’re traveling, you can’t really buy much. You can’t bring fresh fruit home from Japan, or put lobsters from Barcelona in your carry-on. But still, I go to markets because I get a real sense of a city’s culture and community; I bond with the vendors, talking about food, our shared interests in sustainability—and I get ideas. When I was starting out as a cook, I spent a couple of months working in France. One day I visited Rungis, an enormous wholesale market just outside Paris. Browsing its hundreds of stalls, I came upon a vendor selling fresh chamomile. I’d never thought about using chamomile in my cooking before, but just seeing it there inspired me to buy it. I took it back to the kitchen and sprinkled the slightly bitter sprigs over slices of baked halibut, then added some lemon zest and marinated mushrooms (see [page 91](#) for recipe). It was amazing. From that point on, I decided to focus less on proteins, letting meat become more of a backdrop for fresh, seasonal produce.

Later in the mid-1990s, when I worked as a chef at Manhattan’s Gramercy Tavern, I would drive my SUV over the curb and right into the middle of Union Square Market (things were different back then). I’d pull up next to whichever vendor had what I wanted and load up. In the summer, it was all about tomatoes; once they were gone, they were off my menu. If I couldn’t buy them at the local farmers’ market, why serve them at all? —*Tom Colicchio, founder of Craft and Colicchio & Sons restaurants*



Potato vendors on market day in Todos Santos Cuchumatán, a town in western Guatemala.



AMARI

I look forward to the end of a meal as the beginning of the amaro course. Concocted from a witch's brew of ingredients—tree bark, mushrooms, angelica, myrrh—these Italian liqueurs, whose name means “bitters,” lend layers of powerful flavor to drinks, from sweet and aromatic to astringent and menthol-like. Viscous, bracing, and often challenging, amari started out as cure-all medicines concocted centuries ago by monks and



herbalists. To me, though, they're still mysterious and magnificent. In Italy, they are served mixed with soda or tonic water as palate-awakening aperitifs, or sipped straight as soothing digestifs at the end of a long, multi-course meal.

They're also fantastic in cocktails, where they add body and intriguing bitterness. Among my favorites, **17 AMARO MONTE-NEGRO**, named in 1896 for the future Queen of Italy, has a surprisingly rosy nose and flavors of bright orange and cedar that make it a natural for mixing with citrus juice in cocktails. Developed in 1875 by a pharmacist using herbs from Lombardy's Valtellina valley—gentian, juniper, peppermint, yarrow—bittersweet, nutty **18**



BRAULIO AMARO AL-PINO offers a leafy-fresh lingering finish that gives savory depth to Sazeracs and other whiskey drinks.

19 CYNAR has a vegetal bitterness derived primarily from artichokes (*cynara* is the vegetable's Latin name); it pairs nicely with mint and grapefruit

soda in a julep variation that emphasizes its soft, oily texture. A bartender favorite, **20 FERNET-BRANCA** is less sweet than most digestifs, with notes of aloe and saffron and a hearty alcohol kick that can stand up to other strong flavors like espresso and dark chocolate. Silty, unfiltered **21 VARNELLI AMARO DELL'ERBORISTA**,



from the La Marche region, is both woody from quinine-containing bark and creamy from mountain honey. Mixed with prosecco, it adds fascinating complexity to a spritz. (See [page 92](#) for amaro cocktail recipes.) **P** —Camper English, *SAVEUR* contributing drinks editor

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Tartiflette

Soft, pungent reblochon, a washed-rind cheese from eastern France's mountainous Haute-Savoie, is at the heart of my obsession with *tartiflette* (see page 85 for recipe). This rustic regional casserole of potatoes, cream, lardons, and the cheese, with its wet-barn aroma, is like a wonderful bear hug on a winter's day. It's a simple dish with no secrets or tricks, but it sings an homage to the Alps as it bakes, perfuming the kitchen as the rosy rind of the cheese bubbles to create a tangy crisp top. —Litty Mathew, Los Angeles-based freelance writer





Marcella Hazan

My mother, Marcella Hazan, the eminent authority on Italian cooking who passed away at the end of last year, was often described as exacting and abrupt, but to me she was just *mia mamma*, as sweet and comforting as her famous butter, onion, and tomato sauce. Sure, she was honest and uncompromising, but being no-nonsense didn't mean being no fun. We used to go to Vermont in the winter when I was a child, and I remember trudging on snowshoes behind her, then stopping to build, not snowmen, but big snow heads, using twigs, leaves, whatever we could find to create their comical, expressive faces. In the kitchen, she imbued her food with that same soul. My mother and I shared a love of chicken, which my father did not, and she'd make one of her favorites, *pollo alla cacciatora*, just for the two of us—and make something else for him. Together at the table, we'd dig into the rustic “hunter's” braised chicken (see [page 92](#) for recipe). Its deeply satisfying flavor and rich aroma from the tomato, onions, peppers, celery, carrots, bay leaf, and fall-off-the-bone-tender chicken remain indelibly tied to my memory of her. I'll be making this dish often now, though tears may well up in my eyes as I do. (See “Reading Marcella,” [page 86](#).) —*Giuliano Hazan, cookbook author and teacher*

Black Bean Dace

Peel back the lid on a tin of *dou chi ling yu*, Chinese dace (freshwater carp), and it's enough to put a can of sardines to shame. I live for these fried little fish, which come swimming, along with fermented black beans, in salty, seasoned oil. The dace, which you eat whole, tiny tender bones and all, have a deep fishy flavor and a robust chew, and the black beans are pungent, briny treasures. When I open a can to eat with white rice, I inhale every last morsel, right down to the oil at the bottom, which I drizzle over top. One tin transforms a bowl of plain grains into the most satisfying and flavorsome of meals. **P**

—Lillian Chou, Beijing-based writer



RØDGRØD MED FLØDE

When I was a child, each summer we'd visit Denmark and the family my parents left behind. That's where I tasted one of the first foods I ever remember eating: *rødgrød med fløde*, a Scandinavian fruit porridge (see [page 95](#) for recipe). My grandma would pick strawberries from bushes in her lush garden, bordered by hedgerows and containing my grandfather's chicken coop (where there was a hen named after each grandchild). Then she'd simmer them with raspberries, currants, and sugar, and thicken the resulting syrup with a starch slurry until the mix achieved a puddinglike texture. She would serve the porridge warm with heavy cream in a jug on the side for us to pour over. The dish can also be served chilled with a dollop of whipped cream. One bite of those flavors—a delicious combination of the region's sun-swollen berries and centuries-old dairy farming—and I'm reminded of my family, and the pastoral backdrop that afforded us this special treat every summer. —Michael Thomsen, a New York City-based writer

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Berlin's Türkenmarkt

On Tuesdays and Fridays, a quarter-mile stretch along the Landwehr Canal in Berlin's edgy southwestern neighborhood of Kreuzberg transforms into a vibrant hodgepodge of stalls peddling fresh produce and superb Turkish foods: savory *gözleme* flatbreads stuffed with spinach and cheese and griddled until dappled brown; golden rings of molasses-dipped *simit* bread flecked with sesame seeds; falafel sizzling in vats of hot oil; and tender meatballs known as *köfte dürüm*, simmered with peppers, tomatoes, and onions (pictured). The Turkish population is Berlin's largest immigrant community, and the *Türkenmarkt*, or Turkish Market (Maybachufer, 12047 Berlin Neukölln, 30/2977-2486; tuerkenmarkt.de), is its culinary epicenter. On a recent stroll through the piles of artichokes and ripe cherries, a fresh-pressed pomegranate juice in hand, I noticed that hipsters were just as common as women in head scarves. And it hit me that this market is a true icon of modern life in Berlin, rich with diversity and discoveries. —Heather Sperling, Chicago editor, tastingtable.com

26



Vendors in Berlin's *Türkenmarkt* prepare *köfte dürüm*, tender meatballs simmered with tomatoes, peppers, and onions, for hungry shoppers.

A

B

C

E

D

F

G

H

I

J

27 SPROUTS

We're ever so grateful for sprouts, the young shoots from just-germinated plants that can be sown indoors, and go from seeds to ready-to-eat in days, even in the depths of winter. There are hundreds of varieties eaten around the world, each adding snap and freshness to our meals. **Buckwheat** sprouts (A) have a tartness that shines in salads. Sautéing a mix of sprouted **Japanese azuki beans**, **peas**, and **Indian masoor dal** (hulled brown lentils) (B) brings out the toasty legume flavor. Grassy **alfalfa** (C) perks up falafel-packed pita pockets. **Radish** sprouts (D), *kaiware* in Japanese, have a horseradish-like kick, and are used as garnish for sashimi. Bold **broccoli** sprouts (E) are great steamed or sautéed. Sweet **pea** shoots (F) punch up Thai minced salads called *laab*. Juicy **mung bean** sprouts (G), a staple of East Asian cooking, add bite to stir-fries. To bring crunch to sandwiches, we like to combine sweet **clover** (H), nutty **sunflower** (I), and peppery **arugula** sprouts (J).



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28 Migas

On Saturday mornings, no matter the season, I'll wake to find my family clamoring for *migas*, the comforting Spanish-style scramble of eggs, fried chorizo, and crusty cubes of day-old bread (see page 92 for recipe), which I'll sizzle in olive oil, bleary-eyed, at my stove. Sitting down together at the kitchen table, my two young boys will argue afterward over which part of the dish is best. One loves the crunchy sautéed bread; the other, the spicy, salty morsels of chorizo. My wife? She enjoys the creamy, golden scrambled eggs. But I just savor how all of those elements come together, each delectable forkful marking the start to a weekend filled with family, good meals, and relaxation.

—Mauricio Velázquez de León is the author of *Yummy Food Doodles* (Duopress, 2013)

29 THE MACALLAN SCOTCHES

I wasn't a scotch fan until I tasted Scottish whisky aged in Spanish sherry casks. Traces of the fortified wine in the oak lend these spirits a delicate sweetness. The exemplars of the style come from the Macallan distillery, along the Highlands' river Spey, which has been making a line of exclusively sherry-oaked whiskies since farmer Alexander Reid founded it in 1824; Macallan continued the line even after many others switched entirely to less costly, plentiful

bourbon barrels in the mid-20th century. Because the barley used to make The Macallan is malted with wood fire, rather than peat, the scotch's subtleties aren't obscured by the smokiness that moss can impart. The **12-year-old Macallan** (\$50), fragrant with vanilla and ginger, has a light, nutty toffee flavor. Longer in oak, the darker **18-year-old Macallan** (\$200) hints of raisins, citrus, and wood smoke. At **30 years old** (\$1,134), the pricey but extraordinary scotch takes on a



mahogany hue and a lengthy finish. I'm mesmerized by its nutmeg, clove, orange, and fig flavors. I found out last summer I'm not alone: The French Laundry's Thomas Keller is also a fan. The occasion was the launch of the restaurant's spirits program—after 30 years of beer and wine only, they now serve liquor. The only single malt scotches on the menu? The Macallan, many from the Fine and Rare series: limited-edition, single-cask scotches named for the year they were barreled. Distilled during wartime when wood was scarce, **The Macallan 1948** (\$17,500) is a touch peaty but surprisingly lithe, with lemon and apple flavors that belie its 50-plus years in the bottle. Each sip is a joy.

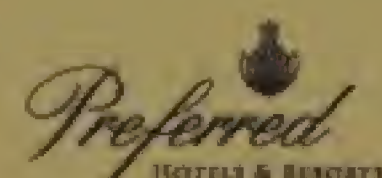
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ANZAC BISCUITS

For my afternoon snack, nothing beats these buttery Australian cookies, sweetened with golden syrup and packed with coconut and rolled oats. Originally developed during World War I as a long-lasting ration for the Australian and New Zealand Army Corps (ANZAC) and made without eggs due to wartime scarcity, the biscuits can be crisp and snappy or soft and chewy, every one divine. (See [page 94](#) for recipe.) —*Heather Sperling, Chicago editor, tastingtable.com*

30



“Peas, Please”

THERE'S A STACK of early SAVEURS on a shelf in my kitchen. Recently, I found myself leafing through a few of them. Memories welled up. Twenty years ago, I was part of this magazine's creation. Dorothy Kalins, founding editor-in-chief, along with editor Colman Andrews, were open to all ideas, no matter how humble or lavish. The magazine's stories took you around the world. The March/April 1996 issue—one of my favorites—featured “Easter in Rome,” an account of a family's holiday meal in the Eternal City, gorging on artichokes, *fettuccine alla romana*, and roast suckling lamb. In “The Belly of Soul,” I was transported to Gus's Fried Chicken in Memphis, where, with Dr. Feelgood wailing on the jukebox, Gertrude Vanderbilt donned yellow rubber gloves to make the best fried chicken you've ever tasted. A trip to a small *ryokan* inn on Japan's remote Noto Peninsula explained “The Subtle Art of Soba.”

I've cooked that Easter lunch for my family many times, tried to fry chicken like Gus's, and have a deep appreciation for every soba noodle I slurp. But there's one dish I know by heart: Colman's cooked and raw salad from “Peas, Please” ([SAVEUR.COM/1996](#)). It's crunchy and bright with fried shallots and pine nuts (see [page 80](#) for recipe). Depending on the season, I add whatever is growing. In winter, I substitute frozen peas and lima beans for fresh and add a little bacon for more flavor. The first forkful always brings back that sweet, happy time. —*Christopher Hirsheimer, writer, photographer, and co-founder of The Canal House*

CWMCERRIG FARM SHOP

A bountiful spread makes the Cwmcerrig Farm Shop in southwest Wales (*Gorslas, Llanelli, Carmarthenshire; 44/126/984-4405; cwmcerrigfarmshop.co.uk*) one of the best places to experience a hearty Welsh lunch. After half a century of raising animals, the Watkins family added a combination shop and restaurant to their family farm in 2008. Now thousands of customers pack their dining room each week to feast on juicy roast beef with airy Yorkshire puddings; steak pie; rustic pork liver and bacon



meatballs, called faggots (see [page 91](#) for recipe); and sweet glacéed vegetables. Twenty-one members of the Watkins family run the 8,000-square-foot shop; bake for the pastry counter; raise, butcher, and age lamb and beef for the meat counter and kitchen; and work the line for the café. It's a delicious testament to Welsh home cooking.



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“Dinners with Edith”

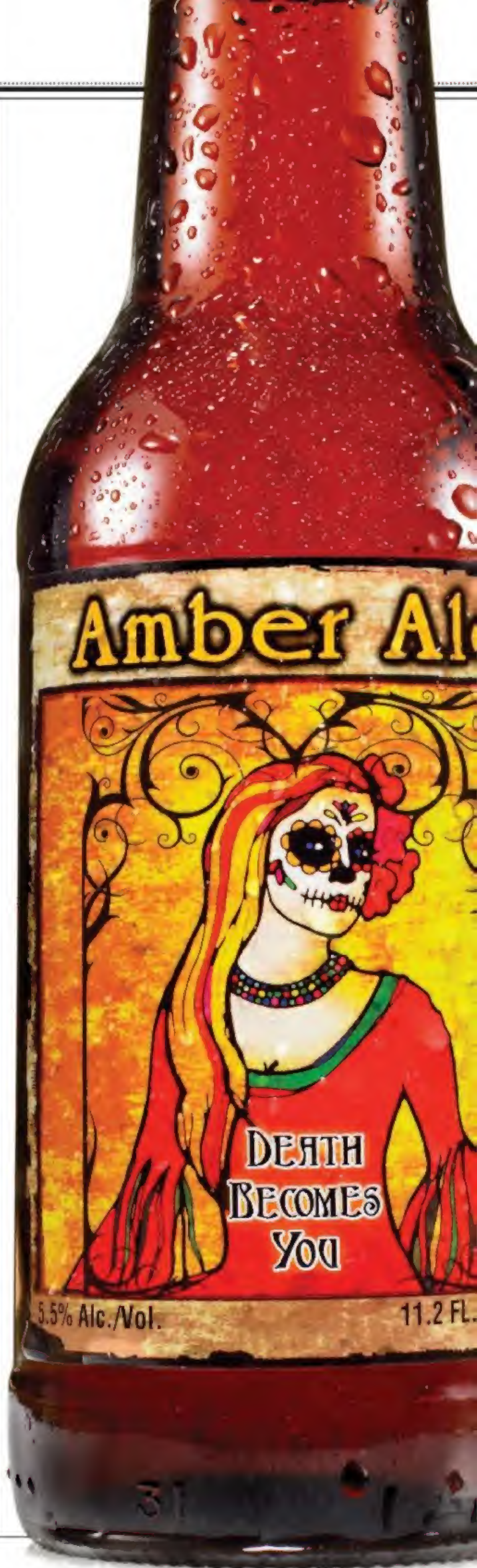
ECLADE DE MOULES IS an explosion, a pyrotechnical and gustatory seaside fantastic-ness that starts with a couple of teenage cousins in your summer group soaking a long wooden plank in the sea while horsing around. In the meantime the rest of you—tan and relaxed—sit on the pebbly beach and pull the beards from the hundreds of mussels in your freshly collected bushels. In its purest, most perfect iteration, you are “in situ”—on the beach at, say, Sète or Argelès, with a view of the Pyrenees in front of you and the large forest behind you filled with Aleppo pines. That is where the kids in your group have spent the hot afternoon in the cool shade with queen-size pillowcases, stuffing the sacks with dry pine needles from the forest floor, just as Edith Lanthiez-Soyez’s son Eric once did on a forested island near France’s western coast in author David McAninch’s June/July 2007 article “Dinners with Edith” (SAVEUR.COM/2007).

There is a riveting and quick explosive roar of fire as you set match to the dry pine needles now scattered over those mussels, which have been neatly and tightly packed together between two large nails at either end of the wet plank, so tightly set in, with their hinges up, not down, that even when boiling inside in their own liquor, they can’t open and lose their juices because they have been arranged just so. And it ends, perfectly, with you and your friends and family, in the chalky blue air of sunset, brushing away the pine ashes, and pulling out the smoky, juicy mussels and sucking them right from the shells, your sooty hands gripping a cool glass of white burgundy from, ideally, just a few villages

away in the winier parts of the Languedoc.

In its less pure iteration, I can tell you, you are in the windowless stainless-steel kitchen of your restaurant on a cold evening, packing mussels imperfectly into enameled cookware with all of your crew in white aprons—one of whom has a purple-black eye still fresh from getting hit on her bicycle by a taxicab just days before. It’s not exactly the expansive, moody, slow-setting-sun-at-earth’s-watery-end atmosphere you had hoped to capture and translate for this important wine dinner you’re hosting, the mussels course chosen in particular to really convey a sense of the land as wine merchant Neal Rosenthal pours the Mas Cal Demoura vin de pays from the Languedoc. But it’s an approximation, like everything you do in your impossibly small and improbably situated restaurant tucked into the ground floor of a 115-year-old East Village tenement building in New York City. As you send pan after pan into the dining room, setting them ablaze on the pass just as the waiters pick them up and walk them to the tables, crackling and smoking and throwing red sparks, you realize, vividly, the difference between dried Aleppo pine needles gathered from the forest floor and those from dead, discarded Christmas trees—most of them short-needled blue spruce still tangled with silver tinsel—collected in the back of your Volvo while driving around Brooklyn’s Bed-Stuy neighborhood late one night. —Gabrielle Hamilton, chef-owner of Prune restaurant in New York City

Above: The author makes *éclade de moules* at her Manhattan restaurant, Prune.



Day of the Dead Beer

Given all its low-flavor lagers, you might never suspect that Mexico is home to a number of excellent craft ales—until now. The first, we hope, of many more imports to come, Day of the Dead Beer, by the Tecate-based producers of the lager Mexicali, is a superb emissary of the burgeoning artisan movement to our south. We love the cake spice aroma and bittersweet nip of the wheat-based hefeweizen; the delicate tussle between hops and malts in the blond ale; the frothy IPA's grapefruit punch; and the briny, smoky porter. But the floral allure of the pale ale and the roasty-toasty charisma of the amber really make us push our nachos aside and just sip. **P**

34



35

CHOCOLATE COMPLETO AT LA PUERTA FALSA

When the sun begins to set in my hometown of Bogotá, Colombia, I crave a snack that is as ingrained in our culture as a morning cup of coffee is in the U.S.—the wondrous combination of hot



chocolate, cheese, and buttered bread known as *chocolate completo*.

It is said that revolutionaries who fought for our independence from Spain in the 19th century were among the first to enjoy the unusual but delectable repast. I remember them every time I visit La Puerta Falsa (Calle 11 No. 6-50; 57/1/286-5091), a small family-run café in the city's historic district that dates back to 1816. At 5 p.m., its narrow mezzanine, which barely fits a handful of rickety tables, is alive with customers. The cooks vigorously stir grainy tablets of bitter cocoa and sugar into hot water with a wooden whisk called a *molinillo* until a layer of foam forms on top, then waiters plunk down the sweet beverage alongside a buttered *pan blandito*, or soft milk bread, a slice of fresh cows' milk cheese known simply as "white cheese," and an *al-mojábana*, a spongy sweet-and-sour cheese roll made with corn and yucca starch. Tradition calls for dropping



36 SAM ARNOLD

For preserving the food culture of the Wild West, we're forever indebted to Sam Arnold, a mid-century adventurer, Yale man, and amateur historian. Arnold's obsession with food history took root in 1961, when he and his wife built a replica of Bent's Fort, an 1833 trading depot, near Denver. To pay the mortgage on the project—now a national historic site—the Arnolds opened an on-site restaurant called the Fort, studying pioneer diaries to develop a historically accurate menu that featured elk chops and bourbon cocktails. The place was a hit, and for the next 43 years, until his death in 2006, Arnold continued to mine the culinary history of the West, sharing what he learned through his PBS TV show *Frying Pans West* (which introduced television audiences to frontier staples like "prairie butter," roasted buffalo bone marrow) and in history books and cookbooks. Today his legacy lives on at the Fort restaurant (now run by his daughter, Holly Arnold Kinney) and in these deeply researched tomes, which capture the melting-pot history of the West through thousands of recipes. Whether it's Bent's Fort's version of rice pilaf (rice was a frontier staple, Arnold notes, brought to the new world by the Spanish) mixed with native black quinoa (see [page 82](#) for recipe) or 1800s frontiersman Kit Carson's wife Josefa's chipotle-laced chicken and chickpea soup, every time we prepare one of these dishes we're grateful for the pioneering preservationist who introduced them to our kitchens. **P**

small chunks of the cheese into the hot chocolate until they melt into silky strings, which I scoop out, twirl around my spoon, then slurp down. What's left at the bottom of my cup toward the end, a mix of the salty, fatty cheese and sweet chocolate, is perfect for soaking up with hunks of the fluffy bread. —Dominique Lemoine

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HEINZ VEGETARIAN BEANS

It's all about the trinity: one can of Heinz Vegetarian Beans, two long squeezes of Heinz Tomato Ketchup, and one big shake of Heinz Chili Sauce. Watch the sauce thicken as it heats in the pot—go

on, lick that spoon as if it were pudding. Then grill a frankfurter and taste its salty snap surrounded by the velvety cloak of those beans, lush and sweet yet slightly vegetal. Crunch, chew, melt, mush. Heaven. —Alex Witchel, staff writer, The New York Times



38

FRIED SALAMI

It's a simple but remarkable exercise in culinary transformation: Drop a slice of salami into a very hot pan and watch how its edges curl up like a rose petal. As the sweet, cured pork fat renders out, the meat begins to crisp and caramelize. Within a few moments, you've got something utterly other: beautifully salty, savory, chewy sausage with more powerfully concentrated flavors and textures than the salami you once knew. Toss it into an omelette, pair it with olive oil and herb-dressed pasta, or tile a layer on a mustard-smeared slice of rye bread. In its simplicity, it's magnificent.



39

“The Fountain of Youth”

IT'S 1964. I'M IN THIRD grade. It's a Sunday, early afternoon, and I'm perched on a low stool at the lunch counter of Peoples Drug Store in Washington, D.C., dressed in my church clothes. It's a crowded space, alive with adult chatter and the sounds of plates clanking, and I'm grateful that my grandmother has commandeered us seats.

As I read Robert Sherrill's recollection of the soda jerks of his childhood in the August/September 2004 *SAVEUR* article “The Fountain of Youth” (saveur.com/2004), my own lunch-counter memories came flooding back. After my parents' divorce, I was sent from Camp Pendleton in Southern California to live with my grandmother and her sisters in the nation's capital. The lunch counter was a reliable foundation in an otherwise uncertain time, a weekly ritual. I don't re-

call the type of sandwich I ate back then because for me the purpose of having lunch was to get to dessert. Displayed on the counter were layer cakes—Black Forest, German chocolate, and red velvet stacked on stands—and pies with latticed designs, mounds of fresh meringue, and classic fillings like lemon, apple, and cherry.

Among my favorites was the triple-layer coconut cake, topped like a snow-capped mountain with shredded coconut, a dessert so moist I had to use a spoon to eat it. But I was also fond of the lemon meringue pie: a flaky crust, a zesty filling, and, on top, a billowing head-dress. Reflecting on that time, I realize now that those outings weren't just satisfying my childhood sweet tooth. They filled my need to feel cared for and secure. —*Thomas Keller, chef-proprietor of the Thomas Keller Restaurant Group*

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I typically don't go for blender drinks, but make an exception when I'm in Wisconsin, where the after-dinner libation known as the ice cream cocktail is a cherished tradition among patrons of the Dairy State's old-timey supper clubs. Most are amped-up versions of cream-based cocktails—the minty grasshopper (far right) and the Golden Cadillac (left), tasting of anise from a dose of Galliano. Others, like the almond-flavored Pink Squirrel (center), are Wisconsin originals. A magnificent concoction of vanilla ice cream, crème liqueur, and often brandy or another spirit, the ice cream cocktail is certainly more dessert than digestif. But in uniting two post-prandial pleasures—one childlike, the other grown-up—in a single glass, it hits an enduring sweet spot. (See [page 94](#) for recipes.) **P** —David McAninch, *SAVEUR* editor-at-large

ICE CREAM CO



COCKTAILS



41

ASIAN RICE CAKES

I'm addicted to Asian rice cakes—soft cylinders, disks, or rectangles of pounded rice (see “Shopping for Rice Cakes,” [page 91](#), for more about Asian rice cakes). I add coin-shaped rounds of the Chinese version, called *nian gao*, to stir-fries, where they're draped in soy sauce and infused with the flavors of ginger and garlic, their pleasantly chewy texture enhanced by crunchy Napa cabbage and snappy bamboo shoots. It's a combination I'll always crave. (See [page 86](#) for recipe.) —Melissa Buote, a Halifax, Nova Scotia-based writer

42

PIE BY MICKS BAKEHOUSE

In Sydney, shops selling Australia's favorite snack, meat pies, are everywhere. My pick of the lot is the shopping mall vendor Pie by Micks Bakehouse (Westfield City; 61/2/9235-1770; [micksbakehouse.com.au](#)), where the renditions of these hand pies boast a flaky shortcrust base loaded with any number of

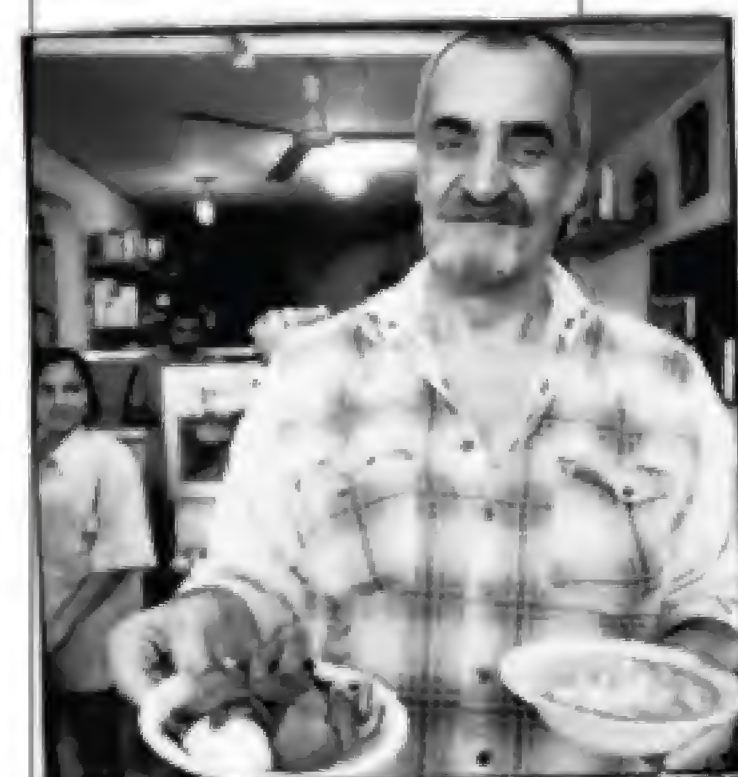


savory fillings: classic ground beef in umami-packed gravy; Peking duck; even kangaroo and red wine. An obligatory squeeze of ketchup adds acidity and sweetness to this humble but beloved Aussie food. —Fouad Kassab, author of *The Food Blog* ([thefoodblog.com.au](#))

43

BREAKFAST AT HONAINEH

There are only four dishes on the menu at Honaineh (Seraille Street, near Sidon Central Bank; 961/07/732-394) in the southern Lebanese city of Sidon, and all of them



feature legumes. Each one is fantastic. A *fawwal*, or “bean vendor” such as you find across the country, Honaineh is particularly popular in the morning hours, when my favorite thing to order is *ful medames*. Though this robust fava bean stew is prepared throughout the Middle East, it's at its best here, dressed with a squeeze of bitter Seville orange and served with tomatoes, onions, olives, and piles of fresh mint and soft warm just-baked pita bread. Drizzle it with plenty of olive oil and pair it with a cup of strong tea, and—as the Lebanese saying goes—you've got a breakfast fit for princes. —F.K.

CLOCKWISE FROM LEFT: MICHAEL KRAUS (3); INGALLS PHOTOGRAPHY; JAMES OSELAND (2)



44

“Judith Jones”

“EVERY COOKBOOK author needs a Judith Jones,” Madhur Jaffrey wrote in the 2012 edition of the *SAVEUR* 100 (SAVEUR.COM/2012), lauding the elite Knopf editor of Jaffrey’s *An Invitation to Indian Cooking* (Knopf, 1984) as well as titles by such heavyweights as Marcella Hazan, Edna Lewis, and Julia Child.

In 1984, our first cookbook, *Square Meals*, filled with hearty classic American dishes of yore—think tuna noodle casserole—was also published by Knopf, though Jones was not our editor. We’d sit in the office right next to hers, talking raucously with editor-in-chief Bob Gottlieb, who acquired our book, and Martha Kaplan, our editor, about such culinary mischief as Undescended Twinkies, a dessert in which whole Twinkies are set into a Jell-O base, and roast pork with a “sinner stuffing” of bourbon-soaked dried fruit (pictured above; see [page 93](#) for recipe).

At some point we learned that Jones had overheard all of our silly conversations, and because she was well known as an editor of lofty epicurean tomes, we felt like school-house rowdies, our knuckles in need of a good rap. One day she cornered us in the hall, saying, “I have something to tell you two.” We expected a good talking-to, but what we got was “P&H Truck Stop. The raisin bread is grand.”

Sure enough, the déclassé diner in Newbury on the way to Jones’ Vermont farmhouse was a gem. Each time we brave the diesel fumes that surround the P&H and are rewarded with the delicious bakery aroma that envelops us once inside, we remember that it was Knopf’s legendary cookbook editor who first sent us there. —*Jane and Michael Stern*, *SAVEUR* contributing editors



WOOL GROWERS RESTAURANT

Centuries of Basque immigrant culture are distilled into a meal at Bakersfield, California’s Wool Growers restaurant (630 East 19th Street; 661/327-9584; woolgrowers.net), where lunch is a parade of rib-sticking dishes. First, vegetable soup chockful of cabbage and leeks; stewed pinto beans; a tomatoey “hot sauce.” Then marinated tomatoes, mixed greens, a creamy slab of blue cheese. Finally, meat: tender beef tongue in a parsley-packed vinaigrette or oxtail stew loaded with sweet carrots (pictured above; see [page 92](#) for recipe). Solid, satisfying, lovable: it’s just how we want this old-world cuisine to be.

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“Fishing Around”

I’VE ALWAYS BEEN drawn to local fish markets. They’re windows into the relationship between a given culture and the wildest part of the natural world, the sea, and amid the blood, guts, and funky smells, there’s a breathtaking world to be captured on film. The December 1997 *SAVEUR* article by Kenneth Wapner, “Fishing Around” (SAVEUR.COM/1997), discusses bluefin tuna, one of the most coveted sushi fish, and the drama of its procurement. I’ve been to Tsukiji market in Tokyo, a clearing-house for most of the world’s bluefin tuna. I’ve seen giant hunks of that same tuna frozen in liquid nitrogen for transport, and the long swords used for filleting it after the daily auction. I am drawn to fish markets as an eater but also as a photographer—which is why I always take my camera with me, even when I’m just grocery shopping. There’s drama and beauty to be discovered in the deep red of a tuna steak, the pink flesh of filleted salmon, or the black ink and unfurling tentacles of an octopus. (See “The World of Fish Markets,” page 80.) —*Nathan Myhrvold, author of The Photography of Modernist Cuisine (The Cooking Lab, 2013)*

47

“The Revolution Is a Dinner Party”



IN 1998, I GAINED the temporary guest membership required to enter the China Club, a very exclusive restaurant in Beijing, where I dined with American friends and Chinese relatives on a wonderful meal of regional Chinese specialties. The décor was straight out of old Beijing: low lighting, romantic, lots of dark woods and lanterns. In my excitement, I rushed inside, failing to notice the entryway. Years later, I came upon a photograph in an article in the July/August 2002 *SAVEUR* titled “The Revolution Is a Dinner Party” (saveur.com/2002), which covered the history and food of the club. It hit me like a thunderbolt that the crimson doors at the threshold to the China Club were exactly like the ones that had graced the entrance to my family’s home in Beijing decades—it seemed like a lifetime—before. A *si he yuan*, or “square house” like the renovated palace of the China Club, ours was a sprawling yet elegant 52-room home where my parents raised 12 children in the 1920s and ’30s. I left Beijing for Sichuan Province in 1942 during the Japanese occupation and didn’t see our home again until 1975. By then it was in

a horrible state of disrepair thanks to the Communists and the Cultural Revolution. But the night I finally dined at the China Club was like a portal to my life before hardship. Plate after plate filled the table, soups and charred meats and heaping piles of vegetables. The dessert, a dish of glacéed apples, was particularly memorable. Tender fruit encased in a golden batter and caramelized sugar, it reminded me of a dessert my mother had made for our family at home. Years later, when I opened my restaurant in San Francisco, the Mandarin, I used to serve a version using bananas (see [page 94](http://page.94) for recipe). Guests loved the sensation of biting through the crackly, glazed exterior to the creamy, warm fruit within, and it gave me great pleasure to share this part of my past with them. One recent afternoon, after coming across that *SAVEUR* article, I was filled with nostalgia and pulled out my old photo album. And, just like I’d remembered, there we were, the whole family, photographed during happy times in front of my home’s red lacquered doors. —Cecilia Chiang, San Francisco restaurateur and cookbook author

48

WAYGO

It’s like magic: Point your smartphone camera at the characters on a Chinese menu, and Waygo (waygoapp.com) uses optical character recognition to overlay an English translation on the screen, unlocking a universe of dishes. It’s terrific for culinary explorers whose taste for *char siu bao* outstrips their fluency in Mandarin or Cantonese.



49

SFUSD’S FUTURE DINING EXPERIENCE

Leave it to San Francisco to take the gustatory pleasure of kids seriously. In an effort to raise a cadre of happy, healthy, food-savvy eaters, the San Francisco United School District (SFUSD) switched to a new lunch provider last year. Oakland’s Revolution Foods now serves up fresh meals cooked daily—no artificial colors, flavors, or preservatives—to students in the district. Vegetarian pasta alfredo; nitrate-free burgers topped with hormone-free cheese—everything is far tastier than the dreaded “mystery meat” at other schools. Using pint-size consultants, and staffing up with employees (like Tunji Elegbede, pictured top right) who really care, the District has also developed “SFUSD’s Future Din-



ing Experience,” a plan to upheave the system with age-tailored approaches to eating: family-style meals for primary schoolers, mobile carts for middle schoolers, and online ordering for high schoolers. San Francisco, we salute you.

50

PRESTAT EARL GREY TEA MILK CHOCOLATE WAFERS

Aromatic and almost paper thin, Prestat’s Earl Grey chocolate wafers are made by steeping the tea directly into cocoa butter. The disks melt almost immediately on the tongue, leaving behind only a remarkable flavor—intensely floral, more bergamot than chocolate. No wonder Prestat is the British royal family’s favorite chocolate company. **P**





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51

“From the Saveur Cellar”

WINE REVIEWS can evoke bittersweet emotions, even years later. Reading the review of the dry white Brancott Vineyards Reserve Gisborne Chardonnay 1997 that appeared in January/February 1999’s “From the SAVEUR Cellar” (SAVEUR.COM/1999), I was saddened. Located on the east coast of New Zealand’s North Island, the Gisborne region was long regarded as one of the country’s most reliable sources of chardonnay. But five years ago, the French-owned company that controls Brancott Estate announced it was canceling its contracts to buy Gisborne chardonnay, robbing many growers of their livelihoods. Even the wine world isn’t immune to the harsh realities of big business. But luckily there’s an artisanal alternative, a blossomy delight known as Millton Opou Gisborne Chardonnay 2010 (\$25) that’s made from some of New Zealand’s first biodynamically grown vines. I’m grateful for small producers like Annie and James Millton, who are preserving wine styles that might otherwise be lost. **P**—*Jancis Robinson, author of jancisrobinson.com and a Financial Times columnist*



52 THE SPLENDID TABLE

Whether it’s a chef extolling the beauty of cooking with lard, a botanist discussing the history of ginger, or an inexperienced home cook wondering what to do with disparate ingredients in her pantry, the affable Lynne Rossetto Kasper has a way of making everyone she interviews seem like the most delightful person on earth. And we love her for it. On her food-focused public radio program, *The Splendid Table*, she plays both student and teacher, her questions scholarly but often punctuated by a jolt of ice-breaking laughter. An esteemed cookbook writer—her book *The Splendid Table: Recipes from Emilia-Romagna, the Heartland of Italian Food* (HarperCollins, 1992) was a James Beard Cookbook of the Year—she, along with managing producer Sally Swift, first hit the “On Air” button for what was then a local call-in show on Minnesota Public Radio in 1994. It wasn’t long before the program gained national distribution; it’s now broadcast on nearly 300 stations nationwide, and we’re thrilled that it’s celebrating its 20th anniversary this year. In past episodes we’ve learned about America’s historic grapevines and independent steakhouses, and cooking with coconut oil. We look forward to many more years of listening to Rossetto Kasper, knowing we’ll find inspiration in every episode.

Fresh, juicy lemon-grass, crimson Thai chiles, and fragrant holy basil. To find such a glorious bounty in the U.S., just stop by the hyperlocal Laotian markets of Fresno, California, where much of the glowingly bright produce is cultivated only a few miles away by the Hmong and Lao farmers whose families settled here in the 1970s. Better yet, at Asia Supermarket (4818 East Tulare Avenue; 559/252-7025), Golden Bowl (1221 North First Street; 559/485-5593), and other Fresno grocers, the prices are so low that there's always cash left over for a green papaya salad or Hmong pork sausages with sticky rice from the supermarket's deli. —Andrea Nguyen, *SAVEUR* contributing editor



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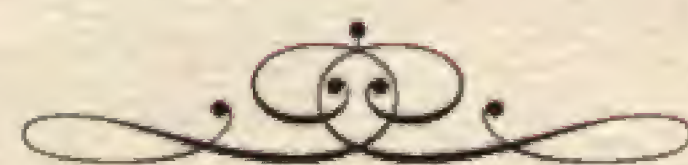
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“Egg Yoke”

PERFECT EGGS. Now *that* is the mark of a great cook! As I was reading “Egg Yoke” (SAVEUR.COM/2000), a story about the history of eggs Benedict from the December 2000 issue of SAVEUR, I remembered learning this the hard way. I was a young man of 18, newly apprenticed at the Baumanière, a three-Michelin-star restaurant in the south of France. The chef asked me to make him some fried eggs sunny side up, and I thought, what could be easier? I cracked them into a very hot pan, the whole thing bubbling way too fast, and the chef shouted some vicious profanity at me. He tossed my eggs in the garbage and showed me how it’s done, as gentle with the eggs as he was tough on me. He warmed a pan with butter, salt, and pepper, then slid in two eggs and cooked them nice and slow until the whites were just a little coagulated. Then he set the pan in the oven for a minute to heat the yolks without cooking them all the way through. Patience. Attention. Respect. I learned then that the simplest egg dish can reveal a cook’s technical proficiency. And now, a secret: One of the most forgiving egg preparations in the world is the popular French dish known as *oeuf en cocotte*, an egg baked in a little ceramic dish (see [page 92](#) for recipe). You can put anything in with the egg to flavor it, from ham, chives, and crème fraîche to a little smoked salmon. It sets slowly in a water bath, even more delicately than a soft-poached egg, so the whites are firm but the yolk stays creamy. Don’t rush the cooking and use a great egg straight from a farmer, of course, and a soft, deep orange yolk will be your reward. —Wolfgang Puck, Los Angeles-based chef and owner of Spago and other restaurants



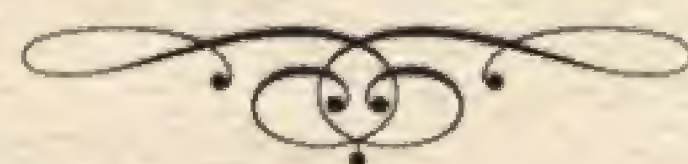
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Carbone's Garlic Bread

In a breadbasket at Manhattan's Carbone (181 Thompson Street; 212/254-3000; carbonenewyork.com), we discovered the Platonic ideal of garlic bread. With roasted garlic butter made from freshly chopped cloves that are by turns sharp and mellow, heat from red chile flakes, and a bit of funk from parmesan, each crunchy bite of baguette, scattered with parsley and chives and bathed in olive oil, is fiercely flavorful and crave-worthy. (See page 80 for recipe.)

LONDON NORDEMAN, FACING PAGE: INGALLS PHOTOGRAPHY



55

56



Cornell Chicken

It's one of the juiciest, most complex barbecued chickens we've ever tasted, and we have Ivy League poultry science professor Robert C. Baker to thank. Cornell Chicken—which earned its name from the cultlike following it developed during Baker's tenure at the university—is a bird marinated then basted in a tangy mayonnaise-like emulsion that keeps the meat moist and caramelizes beautifully as it cooks, yielding perfectly bronzed, crisp skin. It's served at the New York State Fair in Syracuse each August, but we honor Baker's memory throughout the year by making it at home. (See [page 88](#) for recipe.)

57 JAPANESE BAR TOOLS

with oil painting, the equipment is paramount. Even the simplest drinks are painstakingly prepared. I start the way I learned from the Japanese masters: with the ice. Hand carving a perfect sphere with a **trident ice pick** (A), I knock off edges with the head and chisel with a single prong. I measure spirits with a sleek, two-ounce **Japanese-style jigger** (B); its precut lines allow me to measure half-ounce to two-ounce pours and everything in between. For smooth, efficient stirring, my **Japanese bar spoon**'s (C) tight-coiled stem spins easily between my fingers. For shaken cocktails, I reach for weighted, leak-proof **Koriko mixing tins** (D), then pour the contents through a **deep basket strainer** (E)—its high sides can handle two drinks at once. But my favorite tool is the cut-crystal **Yarai mixing glass** (F), sturdy enough to keep in the freezer and so pretty that it catches customers' eyes. I like to pass those customers their drinks as a Japanese bartender would, with both hands; it's a gesture of appreciation—a reminder of who these exquisite tools are really made for. **P** —*Brian Means, bar manager at the Fifth Floor Restaurant in San Francisco*



58

AT SALLY BELL'S KITCHEN

There's nothing like a boxed lunch from 90-year-old Sally Bell's Kitchen (708 West Grace Street, Richmond,



Virginia; 804/644-2838): Inside you'll find a sandwich (we prefer pimento cheese) on fresh bread; a cup of creamy potato salad topped with a pickle chip; a cheese biscuit; a deviled egg; and—the prize—an upside-down cupcake, frosting covering the sides and bottom. We think of it as paradise in a box.

59

SASSY MAGAZINE'S "EAT THIS"

We loved everything about Sassy—the teen magazine whose frank storytelling put it in a class of its own in the 1980s and '90s—but especially its "Eat This" column. It featured recipes ranging from Sonic Youth's tuna tacos to comic strip character Weasel's beef chili (see [page 91](#) for recipe). The latter alluded, with Sassy charm, to legumes' "magical" properties: "Sometimes things that test a relationship make it stronger."



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“The Old Stoves of North Beach”

SAVEUR CREPT INTO THE FOOD world pretty quietly in 1994, anticipated less as a major new voice than as “that thing” founding editors Colman Andrews and Dorothy Kalins had been working on. The magazine was handsome, that was clear enough, and the front pages were cluttered with tiny pieces by luminaries on pet topics—Marion Cunningham on iceberg lettuce; Ruth Reichl on Lulu Peyraud; Sheila Lukins on Russian tea.

That year, we were somehow all aware of the difference between cinnamon and cassia, the wines of California’s Central Coast, and the seven famous moles of Oaxaca. (I certainly glanced at the issue that summer when I was reviewing Los Angeles’s Guelaguetza, the first important Oaxacan restaurant to open in the United States.) But in its first year, SAVEUR may have been a magazine more frequently referred to than actually read.

I think the tone of the magazine was set by an article in the September/October 1994 issue, “The Old Stoves of North Beach” (SAVEUR.COM/1994), by cooking-school teacher Peggy Knickerbocker (who also wrote that Oaxaca story), which established a lot of the tropes for which SAVEUR would become known.

The story covered a corner of San Francisco’s old-fashioned Italian cuisine that pretty much everybody had considered cliché by the mid-1960s, and it concentrated on home cooking, with dishes like *cipolline in agrodolce*, or sweet and sour cipolline onions (pictured below; see [page 80](#) for recipe), instead of dishes reinterpreted by glamorous chefs. The ingredients were plain. The cooks were in their 70s and 80s (SAVEUR has always been interested in grandmothers). The photographs were glowing but informal, and they were taken in extremely modest apartment kitchens.

Most important, the story seemed to be less about food than about cooking, and the people who cooked, and the context in which the food was cooked—an experience unavailable to you as a tourist but almost inescapable, one assumes, if you happened to be related to one of the “Old Stoves,” which was how the neighborhood’s famous home cooks apparently referred to one another. SAVEUR wasn’t selling you anything—it was inviting you into a world. —Jonathan Gold, *restaurant critic*, Los Angeles Times



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APPETIZING STORES

Most mornings, there's nowhere I'd rather be than an appetizing store, where a cream cheese-schmeared bagel piled high with smoked fish is an art form. At the turn of the 20th century, immigrant Jews established these temples of lox and herring in American cities as counterparts to meat-kosher delicatessens, where dairy products such as cream cheese were verboten. Stores specializing in the cold appetizers that would have started a meal back home in Eastern Europe—smoked, pickled, and creamed fish and vegetables—were especially popular in New York City, which remains the appetizing epicenter. There, at the Lower East Side's centenarian **Russ & Daughters** (179 East Houston Street; 212/475-4880; russanddaughters.com), I peer into the glimmering carryout case at the myriad treasures from the sea, and place my standard order: a bialy—the bagel's flat, oniony cousin—with horseradish cream cheese and salt-cured American salmon belly, aka lox, hand-sliced so thin you can see the sun through it. Uptown, at **Barney Greengrass** (541 Amsterdam Avenue; 212/724-4707; barneygreengrass.com), a 106-year-old institution also known as "The Sturgeon King," I sit at a rickety table and indulge in an egg scramble loaded with the namesake cured lake fish with its briny, buttery flesh, and served with a side of Woody Allen-brand sarcasm. There are even upstart appetizing stores. Brooklyn's newfangled **Shelsky's** (251 Smith Street; 718/855-8817; shelskys.com) sources the smokiest, meatiest whitefish from Wisconsin's Door County. The hunt for great sable—creamy black cod from cold Pacific waters—has led me to shops in other cities, including **Kaufman's Deli** (4905 West Dempster, Skokie, Illinois; 847/677-6190; kaufmansdeli.com) in the Chicago suburbs, where they bake bagels and cornmeal-dredged rye breads daily. But when I'm home in my own town, Toronto, I head to **United Bakers Dairy Restaurant** (506 Lawrence Avenue West; 416/789-0519; unitedbakers.ca), where the fatty Nova Scotia smoked salmon is accompanied by a giant twisted poppy seed bagel, cucumber, tomato, a huge scoop of cream cheese, and all the gossip you can stomach. —David Sax, *SAVEUR* contributing editor

A customer surveys the offerings at Russ & Daughters, New York City.

63 MAIL-ORDER PIES

For our money, the best innovation in American baked goods since sliced bread might be mail-order pie: great regional wonders delivered directly to your doorstep. For handmade **butterscotch chip (A)**, **pecan (H)**, or **Texas Trash (M)**—a carnival of pecans, caramel, coconut, chocolate chips, graham crackers, and pretzels—we turn to Texas's Royers Round Top Café (979/249-3611; royersroundtopcafe.com). The **Key lime pie (B)** from Key West Key Lime Pie Co. (877/882-7437; keylimepieco.com) has a silky filling and a bright lime bite; a more portable option is the **Key lime pie bar (K)**, a slice dipped in dark chocolate and planted on a stick. Pennsylvania's McClure's Bakery (717/442-4461; faithhopeandshoofly.com) dishes up **shoo fly pies (C)** rich with a dark, gooey molasses filling. Louisville's Homemade Ice Cream & Pie Kitchen (502/459-8184; piekitchen.com) makes a killer lemon or **chocolate chess pie (D)**, both riffs on the sweet Southern classic, while the Bay Area's Three Babes Bakeshop (415/617-9774; threebabesbakeshop.com) offers a **salty honey walnut pie (E)**, an elegant spin on a traditional nut pie. The towering **Caramel Pecan Levee High Apple Pie (F)** from Missouri's Blue Owl Bakery (636/464-3128; theblueowlgiftshop.com) is a showstopper: 18 apples packed high into a ten-pound pie. The Willamette Valley Pie Company (503/362-8857; wvpie.com) also goes long on fruit pies, from **apple (G)** to **peach (I)**, but **marionberry (N)**, made from a local fruit, is our favorite. Though considered a holiday specialty, we order **mince pie (J)** from Virginia's Red Truck Bakery & Market (540/347-2224; redtruckbakery.com) year-round: here, suet-laced pastry and a fruit filling gets a sprinkle of bourbon sugar. Whole cherries are layered into pies from Michigan's Grand Traverse Pie Company (866/444-7437; gtpie.com), then topped with either a delicate crumble for the **cherry crumb (L)**, or chocolate fudge for the **cherry ganache (O)**. The **all-ber-ry pie (P)** from Massachusetts's Centerville Pie Co. (774/470-1406; centervillepies.com) is loaded with blackberries, blueberries, cranberries, strawberries, and raspberries, while the **shaker lemon pie (Q)** from Brooklyn's First Prize Pies at Butter & Scotch (646/338-6812; butterandscotch.com) is a duet of smooth custard and chewy lemon slices. Despite its silly look upon delivery, the **apple pie in a paper bag (R)** from Wisconsin's the Elegant Farmer (262/363-6770; elegantfarmer.com) goes in the oven, bag and all, and emerges with buttery fruit and a crisp crust. —Jane and Michael Stern, *SAVEUR* contributing editors



A collage of various pies and pastries arranged around the letters C, D, G, H, J, K, O, P, Q, and R. The letters are in a large, black, serif font. The pies include a chocolate pie with a slice missing, a whole golden-brown pie, a pie with a heart-shaped cookie on top, a pie with a slice missing and a fork, a pie with a slice missing and a fork, a pie with a slice missing and a fork, a pie with a slice missing and a fork, a pie with a slice missing and a fork, and a pie with a slice missing and a fork. The background is white with a thin black border.

A collage of various pies and pastries arranged around the letters C, D, G, H, J, K, O, P, Q, and R. The letters are in a large, black, serif font. The pies include a chocolate pie with a slice missing, a whole golden-brown pie, a pie with a heart-shaped cookie on top, a pie with a slice missing and a fork, a pie with a slice missing and a fork, a pie with a slice missing and a fork, a pie with a slice missing and a fork, a pie with a slice missing and a fork, and a pie with a slice missing and a fork. The background is white with a thin black border.

A collage of various pies and pastries arranged around the letters C, D, G, H, J, K, O, P, Q, and R. The letters are in a large, black, serif font. The images include: a slice of pie on a blue plate (C); a whole pie with a slice missing (D); a slice of pie on a floral plate (G); a whole pie with a vent hole (J); a slice of pie on a green and white plate (R); a slice of pie on a brown plate (P); a whole pie with chocolate drizzle and a heart-shaped cookie (O); a slice of pie on a silver plate (Q); a slice of pie on a silver plate (K); and a slice of pie on a silver plate (H).



ELECTRIC STOVES

Forgive me for signing the
lease with every intention
Of dragging you to the curb.
That was before I got to know
your quirks and charms:
How fast you bring water to
boil,
The tender warmth you wrap
around cakes,
Your secret code for commu-
nicating on and off.
Induction pales beside your
coiled crimson burners,
Which have hurled me back
40 years or more
To a kitchen my mom might
have ruled
And loathed, since she far
preferred gas to electric.
So what if the broiler cycles
with utter abandon;
You develop crusts with such
confidence
That now I trust you with my
expensive loins.
I've learned to tinker with
your nuanced knobs,
Searching for a less tempera-
mental temperature,
No longer caring that
Medium is implied.
As I gently line your drip pans
with foil,
Just like our mothers fit
dough into pie plates,
I can only admire your ability
to put food on the table.
And theirs.

—Kerri Conan, a Lawrence,
Kansas-based writer

65





Sometimes I bring out the headphones because I feel like hearing my favorite music. Other times, it's simply because I don't feel like hearing my favorite coworkers. Either way,

I hear what I want.
Even if it's just
peace and quiet.



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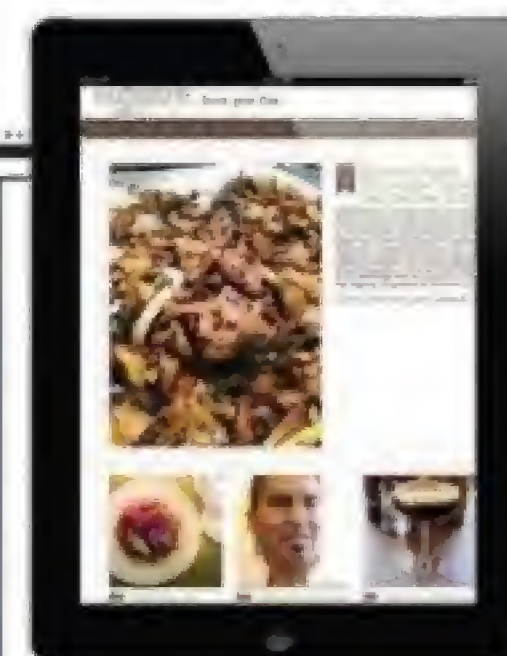
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68

RESTAURANT BLOGS

Lately I've been noticing restaurants stepping up their online game, telling their stories through substantive blogs that educate and entertain readers. It's exhilarating: I may not be able to dine on Alex Stupak's seven salsas at New York's Empellón Cocina, but the restaurant's tumblr (empellon.tumblr.com) brims with recipes, stories about Mexican cuisine, and videos so I can learn salsa making from Stupak himself. The blog for Seattle's The Whale Wins (thewhalewins.com/blog.html) pops with gorgeous photographs, paeans to foods like Hama Hama oysters and roast chicken, and even reimagined lyrics for songs like Katy Perry's "Teenage Dream" (which includes a couplet about former New York Times restaurant critic Frank Bruni). But my favorite is the blog of San Francisco's Nopa (nopalize.com). Its videos and podcasts celebrate the food producers who make the place thrive, with content ranging from a treatise on the plight of honeybees to discussions with people like James Freeman, founder of Blue Bottle Coffee. It shows how a restaurant can weave itself into a community and invite anybody, anywhere into the fold.

—Paolo Lucchesi, staff reporter, San Francisco Chronicle

FROM TOP: ELION PAZ; INGALLS PHOTOGRAPHY (7)

66 EKIBEN

The best thing about railway travel in Japan is *ekiben*, artfully composed *bento* lunch boxes sold at *eki*, or train stations, that allow you to sample each region's specialties. Travelers from Hokkaido in the north tuck into *ekiben* of sweet steamed snow crab legs, plump beads of salmon roe, and crispy pickled lotus root arrayed on beds of shredded egg omelette; *ekiben* from Hamamatsu Station on the south central coast feature grilled eel sprinkled with sesame seeds, flanked by Japanese pickles and served over sweet soy-sauce-simmered rice. But my favorite may be from Yokokawa Station up in the mountains: Steaming braised chicken, chestnuts, burdock, bamboo shoots, and dried apricots are served atop rice in a takeaway clay pot, unique even in the days before plastic when *ekiben* were still packaged in wooden boxes. With more than 500 train stations and over 1,600 styles of *ekiben* on offer, the choices are dizzying, but the ritual stays the same: As the train leaves the station, the coach fills with the sounds of beer tabs snapping back, *ekiben* lids popping open, and the rustling of dozens of disposable chopsticks being freed from their wrappers as everyone prepares to dig in.

—Scott Haas, author of *Back of the House* (Berkley Trade, 2013)



67

Krupuk We're crazy for *krupuk*, crunchy chips whose name throughout Malaysia, Indonesia, and Singapore is an onomatopoeia for their fantastic crackle. A category more vast, even, than Western potato chips, *krupuk* are made from all sorts of fascinating ingredients—tapioca flour with dried shrimp, bitter *melinjo* seed, tempeh—then sun-dried and sold uncooked. When dropped into hot oil, they swell magically into crispy wonders we can't stop eating. Is there a better cocktail snack? We doubt it. **P**



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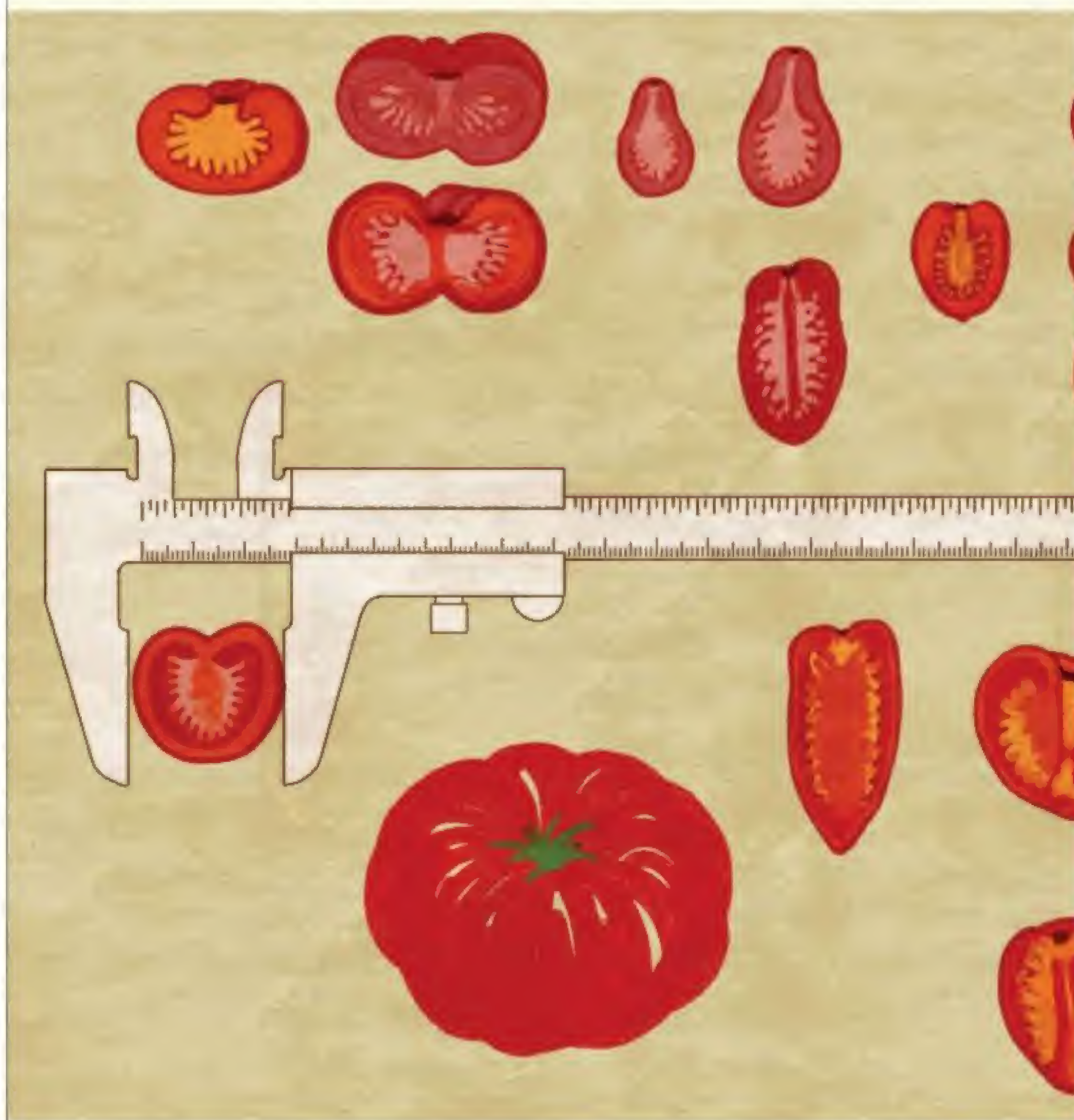
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CHAMBLY QUÉBEC CANADA

69

“Shape Shifters”



IN HIS MAY 2008 *SAVEUR* ARTICLE, “Shape Shifters” ([SAVEUR.COM/2008](http://saveur.com/2008)), author Frederick Kaufman visits a professor at Ohio State University who studies plant genes that control the shapes of fruits and vegetables. The prof has developed proprietary software for shape analysis and has a patent pending on one shape gene but refuses to hint at what new gene she’s hunting. Rereading Kaufman’s article, with its palpable enthusiasm and frustration, I wish he had seen and tasted what I did last September at a gathering at the Stone Barns Center for Food & Agriculture in Pocantico Hills, New York. There, Dan Barber introduced a starry conclave of 40-plus fellow chefs (among them Ferran Adrià, April Bloomfield, and Daniel Humm) to a group of university scientists and independent seed breeders, all eager to use the best of traditional and modern breeding tools to develop the produce and grains of the chefs’ dreams. Openly, collaboratively, we discussed the future of food, and we ate. The breeders described peppers developed for aroma rather than heat, tomatoes for resistance to the periodically devastating late blight, wheats for making lighter-textured whole-grain bread, maltlike syrups to replace commodity sugar. We dined on new varieties of potato and winter squash and that startlingly good bread. This new chefs and breeders collective promises to shift much more than shapes. —*Harold McGee, food-science writer*

70

FLORIDA’S CITRUS STANDS

You see them all along the highways of the Sunshine State: huge, splintering plywood signs reading “Indian River Citrus, Pecan Rolls, Jellies, Honey, and Preserves—Next Exit!” Pull over and you’ll find one of Florida’s citrus farm stands. Some, like the Orange Ring in Haines City, have been in business for a century and ship



their fruit all over the country. Others are more ramshackle operations attached to gas stations and offering little more than bagged-up Sunkist oranges, refrigerator magnets, and a selection of seashell wind chimes. No matter—I always make a point of stopping. Maybe it’s out of nostalgia for my great-aunt Helen who used to send boxes of Florida citrus to us in Massachusetts when I was a kid. Or maybe it’s for the simple pleasure of peeling open a cool, juicy Honeybell orange and devouring it while leaning against my car in a sun-baked parking lot. Either way, there’s a charm to these operations, one that harks back to a time—long before golf courses and condos invaded this place—when Florida remained

America’s own little tropical paradise.

—*Amy Traverso, senior lifestyle editor, Yankee Magazine*

71

THE CARTON

The Carton, a two-year-old Beirut food quarterly produced in English, Arabic, and French, features writers from throughout the Middle East. It’s a wildly exciting read, at turns serious (exploring how Lebanon’s Brazilian community

has maintained its identity, hanging onto traditional pork dishes despite local taboos); sensual (an exegesis on the art of cake decorating from a fashion designer); and somber (a woman’s diary-style reflection on her meals in prison). The eclectic writing is matched by lively photography and wide-ranging recipes for dishes like *yufka*, a Turkish pastry filled with lamb and accompanied by garlicky yogurt and hot pepper oil; and a Yemeni

THE CARTON



chicken soup spiced with coriander, peppers, cloves, and cardamom. Each story is an enriching take on the modern Middle Eastern experience, each page visually dynamic and packed with information. We can't wait for the next issue. **P**

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LA CORNUE RANGES

People call stoves from the French company La Cornue the Ferraris of ranges for good reason: They can cost upward of \$13,000, and they're as powerful and sexy as any Italian sports car. On a visit to Paris, I was stopped in my tracks by a model in a beautiful green color called *pistache*. It took years (and a generous gift from my mother-in-law) to save up for one of my own. But, boy, was it worth the wait. The gas oven's vaulted top allows heat to circulate like a convection oven, turning out crisp-crusted *pizza margherita*s and roasting chickens so the meat stays juicy while the skin



gets shatteringly crisp. The stove top's French *plaque*—a *plancha*-like flat cast-iron surface—becomes hot enough in the center to sear thin veal scallopini but can remain cool enough at the edges to simmer a delicate meat brodo at the same time. It's the only range I've ever lusted after, and the last one I'll ever need. **P**

—Cathy Whims, chef-owner of Nostrana and Oven & Shaker in Portland, Oregon

73 The world's greatest takeaway burger, the chimichurri, or chimi, hails from the Dominican Republic. A patty dressed with shredded cabbage, onions, and a Worcestershire-spiked ketchup-mayo blend known in the Dominican Republic as *salsa golf*, it's layered onto a bun or a *pan de agua*—a short, fluffy baguette—where its toppings meld into a messy pink coleslaw. A dash of hot sauce, and creamy and cold combine with the beefy, spicy, tart, and sweet flavors (see [page 86](#) for recipe). Whether in the Northeast, Miami, or the Dominican Republic, this is the perfect late-night snack. —Rachel Wharton, a New York City-based writer

Chimi Burger



FROM LEFT: COURTESY LA CORNUE; INGALLS PHOTOGRAPHY



“Hungry Planet”

FLIPPING THROUGH an old SAVEUR 100, I was catapulted back to 2006, when item 42, *Hungry Planet: What the World Eats* (SAVEUR.COM/2006), first came to my attention. The book made a profound impression on me. I pulled it from the bookshelf. Authors Peter Menzel and Faith D’Aluisio asked 30 families from 24 countries to pose in front of a week’s supply of food. The result is “a culinary atlas of the planet at a time of extraordinary change.” I remember my shock at the Greenland family who hauled a seal across the ice, then headed inside for Ritz Crackers; that a Manila family of eight sharing 200 square feet sacrificed to buy Cheez Whiz. But it was the Chinese who provided the most eloquent snapshot of the moment. The urban Dongs proudly displayed Häagen-Dazs and French bread. Meanwhile, the rural Cuis stuck to tradition with rice, fish, and vegetables. What, I wonder, are the Cuis eating today? Looking at those pictures reminds me of why I cherish SAVEUR. If we want the future to be better than the past, we need to remember what’s worth holding onto. **P**

—Ruth Reichl, *New York City-based writer and editor*

STATEN ISLAND

74

The most unexpectedly exciting part of New York City for culinary discoveries? Staten Island. The 60-square-mile island, surrounded by the New York Harbor, the Atlantic Ocean, and Raritan Bay, isn’t accessible by subway, only by car or ferry. Here, in the most bucolic of boroughs, Italian families tend kitchen gardens framed in squash blossoms, Mexican farmers till fields of papalo and epazote, and fishermen set crab pots and reel stripers from the surf. It’s a world of wild abundance where you can hike 25 miles along the forested Greenbelt and then sate your hunger with some of the city’s most fabled pizza: the thin, slurpy version from **Joe & Pat’s** (1758 Victory Boulevard; 718/981-0887; joeandpatspizzany.com); **Lee’s Tavern’s** small, crispy-crusteds pies (60 Hancock Street; 718/667-9749); or **Denino’s** meatball, onion, and ricotta special (524 Port Richmond Avenue; 718/442-9401; deninos.com).

Those pizzas are a given here. After all, Richmond County, which encompasses all of Staten Island, boasts the nation’s largest percentage of Italian-Americans. Also a given are old-school Italian restaurants like the nonagenarian **Basilio Inn** (6 Galesville Court; 718/447-9292; basilioinn.com). On this charming restaurant’s covered back porch overlooking a bocce court surrounded by fig trees and bushy herb plants, we feast on garlicky clam-laden *linguine alle vongole* and silky housemade pappardelle in a bright, fresh tomato sauce dotted with goat cheese. For dessert, we like to head over to **Royal Crown Bakery** (1350 Hylan Boulevard; 718/668-0284) for outstanding cannolis—fresh-fried pastry tubes piped with sweet ricotta laced with chocolate chips. The place shares a patio with its sister spot, **Royal Cucina**, where we pick up a hero for later: prosciutto, provolone, soppressata, capicola, mortadella, roasted peppers, you name it, on an Italian roll fresh

from the bakery’s oven.

Beyond Italian, there are all sorts of flavors to be had in what is now New York’s most rapidly diversifying borough. In Port Richmond, where the jukeboxes crank out Mexican *corridos* and *boleros*, another awesome sandwich stop is **Monte Albán Supermarket** (170 Port Richmond Avenue; 718/650-0036). Here, a *torta* like the Cubano—a mayo-dressed *bolillo* roll freighted with head cheese, roast pork, chicken franks, Oaxacan cheese, avocado, lettuce, onion, pickles, jalapeños—makes a meal and a half.

Indeed, no matter the cuisine, it’s an island fit for big appetites: At **Killmeyer’s Old Bavaria Inn** (4254 Arthur Kill Road; 718/984-1202; killmeyers.com), a revival of a Teutonic tavern first established here in 1850, dirndl-clad *fräuleins* with New York accents proffer hefty plates of sauerbraten, wursts, and grilled pork steaks. And at **Lakruwana** (668 Bay Street; 347/857-6619; lakruwana.com), one of several Sri Lankan restaurants not far from the ferry terminal, the curries—earthy goat; sweet-spicy pork; soupy lentils laced with cumin; hard-cooked eggs in a sauce verdant with pandan and curry leaves—are all-you-can-eat at the Sunday buffet.

For a final snack before heading back across the water, we seek out a hidden gem: cheese *börök*. Phyllo dough coiled around a tangy feta, ricotta, and egg filling and baked until brown and crispy outside and stretchy and chewy within, it’s an incomparable Balkan treat you’d never imagine could be enjoyed at **My Family Pizza** (340 Victory Boulevard, 718/720-4500; chuckspizzany.com)—unless someone told you that this unassuming slice shop is run by members of the island’s Albanian community. Well, cat’s out of the bag now. Guess it’s time you hopped the ferry.

Facing page: Head baker Miguel Chuc at Staten Island’s Royal Crown Bakery.



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THE SALTBOX SEAFOOD JOINT

The daily-caught fish bristles with freshness, the preparations reveal chef Ricky Moore's creativity and skill: toothsome grilled bluefish in a smoky-spicy rub of paprika and Aleppo pepper (see [page 90](#) for recipe); an oyster roll, the plump, sweet mollusks dusted in fine cornmeal before frying, then topped with a fresh herb-laced slaw. Moore's tiny but mighty Saltbox Seafood Joint (608 North Magnum Street; 919/908-8970; [saltboxseafoodjoint.com](#)) in Durham, North Carolina, fulfills our wildest fantasies of what a takeout fish shack can be.

77

LAZY WOMAN'S PIE

The region of Epirus in northwest Greece is famous for its *alevropita*, savory tarts so easy to make they're nicknamed "lazy woman's pies." Twenty-five years ago, I had an unforgettable version at Kiki's, a restaurant in the village of Monodendri. Served straight out of the wood-fired oven, it had a flaky, cracker-thin crust; the topping was a simple mix of egg and crumbled feta. Kiki took her recipe to the grave, but I developed a version that's as good as what I remember: airy baked egg and cheese, fragrant with oregano and thyme, spiked with just a bit of heat from chile flakes, and layered with buttery phyllo. It's almost too ample a reward for the little effort involved in making it. (See [page](#)

[85](#) for recipe.) —*Aglaia Kremezi, author of Vegetarian Mediterranean Feasts (Abrams, forthcoming, 2014)*

78

LIVER AND ONIONS AT THE BLACK HOOF

Before visiting Toronto's The Black Hoof (928 Dundas Street West; 416/551-8854; [theblackhoof.com](#)), I had yet to meet a liver and onions dish I could truly love. That changed when a bowl arrived at the table: a tangle of braised mushrooms, miniature caramelized whole cipolline onions, and in place of the typical pan-fried calf's liver, a thick swoosh of light, creamy duck liver pâté (see [page 80](#) for recipe). Simple, classy, superb. I fell hard. —*Christina Tosi, chef-owner of Manhattan's Momojuku Milk Bar*

79

PAULE CAILLAT'S BROWN BUTTER TART CRUST

You are but half an hour from a perfect pie crust—no kneading, no chilling, no rolling. All praise Paule Caillat, a Parisian cooking-school teacher who learned the technique from her husband's grandmother. It calls for heating butter and vegetable oil in a bowl in the oven, then adding flour, which froths exuberantly. Seconds later it's ready to be pressed into tins and baked. The golden, fragrant shell is perfect for filling with anything you like, but we keep it simple with pastry cream and berries so the miraculous crust can speak for itself. (See [page 94](#) for recipe.)



“King of Fruit”

ON TRIPS TO INDIA, I always savor with languor and joy small, sweet, green-skinned Langra mangoes, forever associated in my mind with Madhur Jaffrey's story “King of Fruit” in the June/July 2005 issue of *SAVEUR* (SAVEUR.COM/2005) and with her mango curry, fragrant with cumin, turmeric, fresh curry leaves, and ginger, heated by hot chiles and cooled by sweet jaggery and coconut (see [page 91](#) for recipe). But mangoes, like me, went round the world a long time ago.

Fifty years back, on the streets of Mérida, a city at the tip of Mexico's thumb in the Yucatán, I walked by dozens of knife-wielding women who, in a hot second, stripped the mango's skin in a single spiral, their thumbs guiding the blades as they scored the flesh in four vertical and six diagonal slashes. They stuck each dripping fruit on a stick, sprinkled it with lime and pasilla chile, and handed it to salivating wayfarers. It was glorious, the color of Mexico's globular sun with the velvet texture of its air.

These days I still eat the freshest of fresh mangoes from the market every summer on my rented patio in Tepoztlán, just south of Mexico City. I begin each morning with those flavors of mango and lime: I cut orange-yellow cubes of the sugary, indigenous Ataúlfo mango, set them on a green plate, and mist them with lime juice from the citrus trees in my garden that weep fruit. As I savor my sweet, sharp breakfast, I watch the sun rise behind the acacia trees, all the time wondering, how did this wanderer get so lucky? —*Betty Fussell, author of 11 books, including Raising Steaks: The Life and Times of American Beef (Harcourt, 2008)*



77

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Roquefort, Manchego, Stilton—these are household names for American cheese lovers. And if I get my way, Zimbrow, Serpa, and other Portuguese cheeses will soon be as well. Portugal's glorious lesser-known cheeses first caught my attention on a trip to Lisbon, where I fell in love with a handful of *queijos* made from the distinctive earthy, tangy milk of sheep and goats that graze the country's rocky terrain. I discovered **(81) amarelo da Beira Baixa**, a washed-rind cheese that marries goat and sheep's milk for a smooth semisoft texture and a salty flavor with subtle hints of grass. Some traditional Portuguese cheese makers start their curd with cardoon thistles instead of animal rennet, which lends **(82) Zimbrow** and **(83) Serpa** a sharp, vegetal quality. Zimbrow has a golden rind that protects a luxurious interior of puddinglike raw sheep's milk cheese that I enjoy by the spoonful. Younger wheels of Serpa have bright notes of butter and yeast, though I prefer the concentrated piquant flavors that develop a year into the aging process. Firm-textured **(84) Terrincho Velho** is rubbed with paprika and olive oil, the smoky flavor intermingling with the nutty bite of the aged sheep's milk. But the pillowy goats' milk center of the iconic **(85) cabra raiano** may provide the best introduction to the world of Portuguese cheese. Gently tart, sweet, and herbaceous, it's best enjoyed smeared on rustic bread alongside a cool glass of vinho verde. *Perfeito.* **P** —Michelle Loayza, a New York City-based writer

PORTUGUESE CHEESES

83

84

85

82

81

86 Snapseed

There are hundreds of smartphone photo apps out there, many of them designed to enhance the images we snap on our iPhones and Androids. But we think the best is Google's Snapseed. The simple interface belies the app's incredible power to edit and elevate any image. The thing that matters to us is what Snapseed does to food pics. With one swipe of a finger, we can saturate photographs with color, doing full justice to any dish. The app also allows us to easily adjust brightness so a restaurant entrée photographed in low light, whether it's a glistening ginger-glazed salmon or a juicy burger and fries, looks as if it were shot by a pro.



87

“Dear Raspberries”

MY SIBLINGS AND I USED to spend much of our time in the summers crammed into the back of our family's station wagon, cruising down Dash Point Road between Seattle and Tacoma, Washington, loading the trunk with wild blackberries and raspberries. Hot and sunburned, with red-stained hands, we'd push on, knowing the longer we foraged, the bigger the payoff would be come wintertime.

My mom, brother, sister, and I usually ate a good deal of those berries fresh with a simple scoop of vanilla ice cream or some slightly sweetened cream—to this day my favorite dessert in the world. When we'd had our fill, we'd turn the rest into jams and jellies or make a whole mess of pies and freeze them unbaked. In the middle of winter, we'd throw them in the oven, then enjoy a piping-hot slice, fragrant with the summer's bounty, after dinner.

Author Melissa Hamilton's July/August 2001 “Dear Raspberries” (SAVEUR.COM/2001), an ode to the fruit, sung to me in the way food memories often do, allowing me almost to taste the sweet-tart, just-picked fruit of my childhood, juicy, ripe, and warm from the sun. Mostly, though, it made me wish I had frozen more berries this past summer for the chilly winter upon us. —*Mario Batali, chef, restaurateur, and author, most recently of Molto Batali: Simple Family Meals from My Home to Yours (Ecco, 2011)*

LEAFY GREEN STEMS

You hereby have my permission to ignore recipe instructions to toss out the stems of leafy greens like chard and kale: They don't belong on the culinary Island of Misfit Toys! Instead, thinly slice young, juicy stems and eat them raw, or chop up thicker fibrous stalks and sauté them in olive oil until tender. They'll turn the frown upside down in the saddest of salads and bolster soups, stews, and even pastas with their intense, grassy flavor. —*Carol Blymire, a Washington, D.C.-based writer*

88





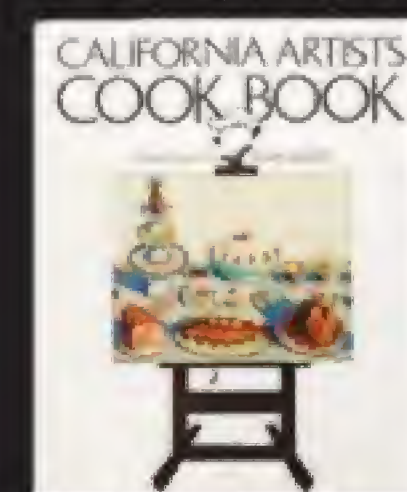
89 Pan de Sal

The Sunday after-church spread in the small southern Virginia community where I grew up often included *pan de sal*, pillowy rolls that the Filipino women in our Catholic congregation would bring along with them from home. The rolls, which take a tumble in bread crumbs before proofing and baking, have a sweet and tender, spongy interior. I still crave them today, far from home, so I make them myself. Whether fresh from the oven, buttered and dipped into coffee, or sandwiching country ham, there's nothing better. (See page 82 for recipe.) —Kellie Evans

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CALIFORNIA ARTISTS COOKBOOK

For inspiration, we turn to the *California Artists Cookbook* (Abbeville Press, 1982), an oddly beautiful collection of artists' recipes—Ansel Adams' sorrel soup, Wayne Thiebaud's spaghetti with mizithra (see page 93 for recipe)—and food-centric artwork like Thiebaud's iconic paintings of cakes, Mark Adams' lumi-



nous watercolors of vegetables, and a photo of a plate from Judy Chicago's famous "Dinner Party" installation.

P

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SHIO-KOJI

It looks like porridge, but *shio-koji* is actually a game-changing pantry staple. A Japanese condiment made from *shio*, or salt, and rice inoculated by *koji*, the mold used to make miso and sake, it transforms fish, meat, and vegetables into sweet-salty, umami-packed vehicles of flavor. We use it in place of soy sauce in marinades for roast chicken or grilled fish, drop a dash into vinaigrettes to balance acidity, and even whisk it into our morning scrambled eggs. P

“The World of Satay”

FLIPPING THROUGH THE May 2011 issue of *SAVEUR* (SAVEUR.COM/2011), I was arrested by the image of pieces of lightly charred skewered meats set against the vivid green of a banana leaf and a basting brush cut from a lemongrass stalk. It's the food that started my culinary journey seven years ago: satay.

For most of my life I'd been a lover of food but a neophyte in the kitchen. That changed when my wife Kim gave me a copy of *SAVEUR* editor-in-chief James Oseland's *Cradle of Flavor* (W.W. Norton & Company, 2006) for Christmas—an invitation to start cooking. I began with the satays, the only Indonesian dish I'd ever eaten. I not only made them, but, to our shared surprise, made them well. I went on to cook through the entire book, feeling all the while that I was participating in a sensual and cultural experience. We learned collectively as a household to appreciate the odor of toasted dried shrimp paste (now the best “worst” smell in our household, as it indicates Daddy is cooking Indonesian). And when I stoked the coals in my Weber, then laid skewers of marinated chicken on the grill, I could feel the connection to the vendor on the streets of Jakarta who did the same thing daily half a world away.

At first I didn't know how to move my new love of cooking beyond Southeast Asia. But a year later, in 2007, my wife gave me my first issue of *SAVEUR*, knowing I would be taken by

a rag that featured an avocado as its cover girl.

Fast-forward to today. My current tally of recipes cooked from the magazine: more than 750. Often I'll read a feature, then cook every recipe from it over the course of a weekend. (My wife occasionally muses that, unlike say, golf, this is a hobby a spouse can really get behind.)

As such, cooking through the “World of Satay” article over the course of a recent week was completely routine for the Nelson household. Each evening, my wife and I, along with our two kids, sat around our kitchen table, feasting on Indian *reshmi kebab* of ground chicken and almonds, Lebanese *kafta* of finely minced beef spiced with cinnamon and mint, or *satay udang*, ginger-basted shrimp. One night I focused on Thai satays, including a mussel version I thought would trip me up but turned out to be a smashing success. The highlight, though, was the Indonesian *satay ayam* (see [page 85](#) for recipe), lavishly spiced chicken skewers that we dipped into *sambal kecap*—a sweet soy dipping sauce—as well as peanut sauces. One bite took me back to my very first night of cooking and reminded me how big the world of food is—and how every issue of *SAVEUR* manages to bring that world right into my kitchen. —Robert Nelson, associate professor of history, University of Windsor, Ontario



92 THE GREAT BRITISH BAKE OFF

God bless the English, who reject the shrieking-chef drama of reality TV with their smarter, gentler BBC show *The Great British Bake Off*. Set in an airy tent in the countryside, this charming cooking competition privileges technique over theatrics. As home bakers from across Britain build loaves of marzipan-covered Battenberg and golden pork pies with hot-water crusts, their love for the craft is palpable. Judges Mary Berry and Paul Hollywood dispense lessons on everything from biscuits to the towers of caramel-dipped *choux* buns known as *croquembouche*, and the prize is fittingly refined: no money, no luxe sets of pots and pans, just the thrill of being crowned Best Amateur Baker. After devouring a few episodes, we can't wait to get in the kitchen ourselves to poach quenelles of meringue or sandwich a Victoria sponge cake with fresh raspberry jam.

FROM LEFT: TODD COLEMAN; COURTESY JULIE LEE/JULIESKITCHEN.ME (4); ILLUSTRATION: BEPPE GIACORRE





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THE FOOD COLLAGES OF JULIE LEE

There's a quiet, rhythmic beauty to the food collages of Julie Lee, a California-based photographer who shoots meticulously arranged patterns of fruits, vegetables, flowers, and greenery, most of it from a Santa Monica farmers' market and her own urban garden. Lee has an uncanny knack for visual harmonics. In one image, pomegranate seeds, baby romaine lettuce leaves, and wispy pea shoots seem to drift through the air like confetti; in another, gleaming heirloom tomatoes, dainty parsley stems, and vibrant salad greens seem electrified when placed against a simple white backdrop. We often find ourselves staring at these tempting collages at julieskitchen.me, dreaming of all the beautiful dishes we'd make from her composed cornucopias.

I enjoy breakfast and lunch far too much to mash them together. This, and the fact that I don't do restaurants on weekends (too crowded, too noisy), means that I am not what one would call a brunch fan. So when my vegetarian friend asked me to join him for brunch at a place called The Grain Store (did I note I'm also a serious carnivore?), I was anything but thrilled. Then I entered Bruno Loubet's airy London restaurant (*Granary Square, 1-3 Stable Street, King's Cross; 44/20/7324-4466; grainstore.com*) and exhaled. Sipping one of the foxiest little eye-openers I've ever had—white grenache with smoked paprika cordial—I browsed the menu, which trots the globe and puts vegetables first; several dishes include meat but always as a garnish, never the main event. I ordered a French classic—endive, pear, and Roquefort salad—brilliantly nudged off-center by smoked pepper jelly and roasted hazelnuts (see page 82 for recipe); and then a smoky corn and quinoa tamale with salsa and a chunk of slow-roasted, sticky pork belly. For him, roasted beets with pink grapefruit, gherkins, grated bottarga and mustard oil; and kimchi-and-potato dumplings in a lobster broth. Every dish came off as a thrilling little constellation of textures and tones—a dash of acidity here, a funky umami base note there—right down to the horseradish ice cream with strawberry balsamic jam for dessert. Loubet's sassy vegetable-focused cooking sure has a lot of meat on its bones.

—Alexander Lobrano,
SAVEUR contributing editor

95 THE GRAIN STORE

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“Gingerbread Dreams”

I LOVED “GINGERBREAD DREAMS” in SAVEUR’s November/December 1995 issue (SAVEUR.COM/1995) for one very simple reason: I love gingerbread in all its forms, from wafer-thin rounds and plump little men that are toasted on the edges to faux shingles on a faux house, decorated with gumdrops, and chewy, citrusy *lebkuchen*. The spicier, the better. But, alas, the peppery, homely, often rock-hard confection isn’t always easy on the eyes, nose, or teeth. So what has made it a classic that’s endured for six centuries? My theory: Classics tend to be foods that can be made in the home and that are often seasonal standbys. Classics are not difficult to make; they don’t ask much from your pantry or fridge, and they have a flavor that thrills you and makes you nostalgic. Gingerbread gets a gold star in all of these areas. More than just easy to make, it has one of the pastry world’s most merciful doughs. I once made a 19th-century gingerbread that instructed me to beat the dough with a rolling pin—fun step! Plus, as the SAVEUR article reminded me, it’s patriotic: George Washington loved gingerbread—his mom made an orangey version with raisins that apparently stole the heart of the Marquis de Lafayette (see page 95 for recipe). I’m betting it’ll still be beloved in 2614. —Amanda Hesser, cofounder of Food52.com



96 THE TRACK KITCHEN

Our favorite place to start the day just might be the Track Kitchen (420 Mead Avenue, Aiken, South Carolina; 803/641-9628). This supremely casual breakfast club draws the equestrian set who winter in Aiken, South Carolina, home to the renowned Aiken Training Track. Sheiks, cowboys, jockeys, foxhunters, and grooms pour their own coffee and gossip about the huntsman who lost his hounds or an up-and-coming stallion’s prepotency, all the while feasting on owner Carol Carter’s scrupulously prepared pancakes, country ham, and Western omelettes. The venerated domain adjoins the track—a longtime destination for events such as fox-hunting and steeplechase racing—on a soft dirt road that remains unpaved out of concern for the hooves of horses that, in this town, always have the right of way. —Jane and Michael Stern, SAVEUR contributing editors and authors of *Roadfood.com*

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KOREAN YUJA-CHA

Inside each jar of *yuja-cha*—a type of concentrated Korean citron tea that looks like marmalade—is a winter’s worth of invigorating, soothing, sweet-tart warmth. Made by curing sour

citron (also known as yuzu) in an intense syrup of honey and sugar, a heaping tablespoon of the stuff melts gracefully into a mug of hot water with a puff of bracing citric steam. Korean markets have whole aisles dedicated to *yuja-cha*—it’s a popular home remedy for the common cold—but we look past the jars flavored with ginger or other warm spices and home in on those with the fewest ingredients on the label. In our opinion, all you need is citron and sweetness for the perfect sip. **P**



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GAMSEI

Dangling from the ceiling of the world’s most intriguing cocktail bar are ceramic bottles containing drinking vinegars, kombuchas, and syrups, all made with ingredients foraged or grown around Munich. The local seasonal directive at the tiny Gamsei (Buttermelcherstrabe 9; gamsei.com) is so rigorous that 15 varieties of wildflower honeys are the predominant sweeteners, no citrus is used (it doesn’t

grow in Germany), and the daily-changing menu of drinks is written on homemade paper. But Gamsei is also high-tech: Native ingredients are manipulated with liquid nitrogen, a rotary evaporator, and other tools into brilliant concoctions like a “single origin” drink containing pear juice, pear schnapps, and a flash-frozen pear slice, all made with pears sourced at the same nearby orchard. House-carbonated local vermouth served over a spear of ice-encased Lindenblüten leaves was an astonishing recent fall creation, the changing season captured in a glass. —Camper English, SAVEUR contributing drinks editor

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IPPODO SHINCHA TEA

Come early May, I always pay a visit to the website of the Kyoto-based tea company Ippodo, hoping to secure the most ephemeral green tea of late spring: shinchā. This aromatic tea is made with just-sprouted leaves that, if left to mature, would grow up to become sencha, one of Japan’s most ubiquitous tea varieties. The coveted young leaves, only available within a few months of harvest, go straight from being picked to being packed—no refrigeration. They yield a brew just as sweet and viscous as one made with mature leaves but with a delicate astringency that speaks to the tea’s freshness and a sunny perfume that heralds the warmth of summer. **P** —Peter Weltman, New York City-based sommelier



THE RECIPES

APPETIZERS & SIDES

Bindaeduk Cho Kanjang

(Korean Mung Bean Pancakes with Dipping Sauce)

MAKES ABOUT 30 PANCAKES

These savory Korean pancakes (pictured on [page 20](#)) are made from a batter of ground mung beans flecked with pork, scallions, and pungent kimchi. The recipe is adapted from one that appeared in *SAVEUR* No. 68 (Aug./Sept. 2003).

- 2 cups dried, peeled mung beans (see [page 96](#)), soaked overnight and drained
- 4 oz. boneless pork loin, trimmed and finely chopped
- 4 oz. kimchi, rinsed, drained, and finely chopped (about $\frac{1}{2}$ cup), plus $\frac{1}{2}$ cup kimchi pickling liquid
- $1\frac{1}{2}$ cups mung bean sprouts, roughly chopped

- 1 tbsp. kosher salt
- 6 scallions, halved lengthwise and cut crosswise into 1" pieces
- 5 cloves garlic, finely chopped
- $\frac{1}{2}$ cup canola oil
- $\frac{1}{4}$ cup soy sauce
- 1 tbsp. white vinegar

1 Purée mung beans and $1\frac{3}{4}$ cups water in a food processor until smooth; transfer to a bowl. Add pork, kimchi and pickling liquid, sprouts, salt, scallions, and garlic; stir until combined.

2 Heat 2 tbsp. oil in a 12" nonstick skillet over medium heat. Working in batches and adding more oil as needed, place $\frac{1}{4}$ -cup amounts of mixture in pan. Cook, flipping once, until golden, 8–10 minutes. Transfer to paper towels to drain briefly, then place on a serving platter. Stir soy sauce and vinegar in a bowl; serve on the side for dipping.



The World of Fish Markets

Whenever we're near a coastline, we revel in the bustle and beauty of the regional fish market (see item no. 46, [page 45](#)). Here are four of our favorites. Seattle's open-air **Pike Place Fish Market** (86 Pike Street, Seattle; [pikeplacefish.com](#)), established in 1930, is one of the oldest public fish markets in the United States. Vendors there specialize in Pacific seafood, including Alaskan spot prawns, sweet Dungeness crab, wild-caught king salmon, and other whole fish, which they famously toss to each other across the aisles. In Australia, the **Sydney Fish Market** (Bank Street, Pyrmont, NSW, Australia; [sydneyfishmarket.com.au](#); pictured above) sells more than a hundred local, sustainable species, including white, flaky-fleshed barramundi and green-lip abalone, a briny delicacy named for its distinctive emerald-rimmed foot. London's **Billingsgate Fish Market** (Trafalgar Way, Poplar; [cityoflondon.gov.uk](#)) is a sprawling 13-acre facility packed with fresh seafood, including Dover sole and Cornish crab. Finally, while Tokyo's **Tsukiji Market** (5-2-1, Tsukiji, Chuo-ku; [tsukiji-market.or.jp](#)) is most famous for the pricey bluefin tuna auction that takes place each day at dawn, we love it as much for its scrum of restaurants, which offer the freshest, most pristine raw fish imaginable served over warm rice at all hours of the day. —Zainab Shah

★ Carbone's Garlic Bread

SERVES 4–6

The recipe for this herb-flecked exemplar of garlic breads (pictured on [page 52](#)) comes from Manhattan's Carbone restaurant.

- 1 large baguette (about 12 oz.), sliced lengthwise
- 6 tbsp. unsalted butter, softened
- 1 tbsp. olive oil
- 1 tsp. crushed red chile flakes
- 1 tsp. dried oregano
- 4 cloves garlic, smashed into a paste
- Kosher salt and freshly ground black pepper, to taste
- $\frac{1}{3}$ cup grated parmesan
- 1 tbsp. finely chopped chives
- 1 tbsp. finely chopped parsley

Heat oven broiler. Place baguette cut side up on a foil-lined baking sheet. Stir butter, oil, chile flakes, oregano, garlic, salt, and pepper in a bowl; spread evenly over cut sides of baguette and sprinkle with parmesan. Bake until golden and slightly crisp, 2–3 minutes. Sprinkle with chives and parsley; cut into 2" pieces.

Cipolline in Agrodolce

(Sweet and Sour Cipolline Onions)

SERVES 4

Cipolline onions are cooked in a thick syrup of balsamic vinegar and sugar in this classic Italian-American side dish (pictured on [page 56](#)). The recipe is adapted from one that appeared in *SAVEUR* No. 2 (Sept./Oct. 1994).

- 1 lb. cipolline onions
- $\frac{1}{4}$ cup balsamic vinegar
- 1 tbsp. sugar
- $1\frac{1}{2}$ tsp. kosher salt
- 2 tbsp. olive oil
- 2 tbsp. roughly chopped oregano

Place onions in a bowl and cover with cold water; let sit until skins loosen, about 5 minutes. Peel and transfer to a 4-qt. saucepan along with 4 cups water; bring to a boil. Reduce heat to medium; cook until tender, 12–15 minutes. Add vinegar, sugar, and salt; cook until liquid is reduced to a thick syrup, about 1 hour. Stir in oil and oregano.

Cooked and Raw Winter Salad

SERVES 8–10

Bacon, parmesan, and pine nuts combine with a medley of cooked

and raw vegetables in this satisfying salad (pictured on [page 84](#)) from *The Canal House's* Christopher Hirsheimer. The recipe is inspired by one that first appeared in *SAVEUR* No. 11 (April 1996).

- 6 slices bacon, roughly chopped
- $\frac{1}{2}$ cup olive oil
- $\frac{1}{2}$ cup pine nuts
- 2 shallots, finely chopped
- Kosher salt and freshly ground black pepper, to taste
- 1 16-oz. package frozen lima beans
- 1 16-oz. package frozen peas
- 1 cup roughly chopped mint
- 1 cup roughly chopped parsley
- $\frac{1}{3}$ cup grated parmesan
- 7 scallions, finely chopped
- 1 bunch watercress, roughly chopped
- 1 head bibb lettuce, cored and torn into small pieces
- 1 medium bulb fennel, finely chopped, plus $\frac{1}{3}$ cup roughly chopped fronds
- $\frac{1}{3}$ cup fresh lemon juice

1 Heat bacon in a 12" skillet over medium-high heat; cook until crisp, about 6 minutes. Using a slotted spoon, transfer bacon to paper towels to drain; set aside. Add 2 tbsp. oil to pan; return to medium-high heat. Add pine nuts, shallots, salt, and pepper; cook until shallots are soft, 2–4 minutes. Transfer mixture to a bowl; set aside.

2 Bring a large pot of salted water to a boil. Cook lima beans and peas until bright green, about 1 minute. Drain and transfer to a bowl of ice water. Drain and spread on paper towels to dry; transfer to bowl with pine nuts and shallots. Add reserved bacon, remaining oil, mint, parsley, half the parmesan, the scallions, watercress, lettuce, fennel and half the fronds, lemon juice, salt, and pepper; toss. Garnish with remaining parmesan and fennel fronds.

Duck Liver Mousse with Cipolline Onions and Mushrooms

SERVES 6

In this creamy, refined version of liver and onions, from Toronto's The Black Hoof restaurant, ethereal duck liver mousse pairs with caramelized cipolline onions and mushrooms (pictured on [page 78](#)).



Wayne Thiebaud's spaghetti
with mizithra cheese (see
page 93 for recipe).

For the mousse:

- 8 oz. duck liver, chopped
- 1 oz. cognac
- 1 1/4 cups heavy cream
- 6 tbsp. unsalted butter, cubed
- 1 1/2 tsp. kosher salt
- 3 egg yolks

For serving:

- 4 tbsp. unsalted butter
- 18 cipolline onions, peeled
- 8 oz. chanterelle or morel mushrooms, cleaned
- 1/2 cup honey
- Kosher salt and freshly ground black pepper, to taste
- Chervil sprigs, for garnish
- Toast points, for serving

1 Make the mousse: Heat oven to 300°. Line a 9" x 5" x 2 3/4" loaf pan with plastic wrap, letting at least 4" hang over the edges; set aside. Purée liver, cognac, cream, butter, salt, and yolks in a food processor until smooth. Press mixture through a fine-mesh sieve into a bowl. Spread into prepared pan; fold excess plastic over top of pan. Place pan into a 9" x 13" baking dish; pour boiling water into dish to come halfway up outside of pan. Bake until slightly firm, about 35 minutes, or until an instant-read thermometer inserted into middle of mousse registers 150°. Chill until completely firm, at least 4 hours.

2 To serve: Melt butter in a 12" skillet over medium-high heat. Add onions; cook until slightly caramelized, 4–6 minutes. Add mushrooms; cook until golden, 3–4 minutes. Add honey, 3 tbsp. water, salt, and pepper; cook until liquid is reduced to a thick syrup, 6–8 minutes. Unwrap mousse; divide among 6 plates with onion mixture. Garnish with chervil; serve with toast points.

Endive and Roquefort Salad with Smoked Pepper Jelly and Hazelnuts

SERVES 6

Green beans, herbs, endives, and pears are dressed in a sherry vinaigrette, sprinkled with Roquefort and toasted nuts, and drizzled with piquant pepper jelly in this salad (pictured on [page 78](#)) from *The Grain Store* in London. Substitute store-bought red pepper jelly for homemade, if you like.

For the pepper jelly:

- 3 tbsp. sugar

- 1 tbsp. Worcestershire sauce
- 2 chipotle peppers in adobo sauce, seeded and minced
- 2 cloves garlic, minced
- 1/2 small red bell pepper, stemmed, seeded, and minced
- Kosher salt, to taste
- 1 sheet gelatin (see [page 96](#))

For the dressing:

- 3 tbsp. hazelnut oil
- 3 tbsp. olive oil
- 2 tbsp. sherry vinegar
- Kosher salt and freshly ground black pepper, to taste

For the salad:

- 12 oz. green beans, trimmed
- 1 cup tender celery leaves
- 1/3 cup tender parsley leaves and stems
- 3 red or white endives, trimmed, leaves separated
- 2 small ripe pears, cored and thinly sliced
- Kosher salt and freshly ground black pepper, to taste
- 8 oz. Roquefort cheese
- 1/3 cup peeled hazelnuts, toasted and chopped

1 Make the jelly: Bring sugar, Worcestershire, chipotles, garlic, red bell pepper, salt, and 3/4 cup water to a boil in a 2-qt. saucepan. Cook until peppers are tender, 4–5 minutes. Place gelatin in a bowl and cover with 2 cups cold water; let sit until soft, 5–10 minutes. Remove gelatin from water and squeeze out excess water; stir into pepper mixture. Transfer jelly to a bowl and cover with plastic wrap; chill until set, about 2 hours.

2 Make the dressing: Whisk oils, vinegar, salt, and pepper in a bowl until emulsified; set aside.

3 Bring a large pot of salted water to a boil. Cook green beans until crisp-tender, 2–3 minutes. Transfer to a bowl of ice water, then drain and pat dry using paper towels. Place beans, celery leaves, parsley, endives, and pears in a bowl; add dressing, salt, and pepper and toss. Divide salad among plates. Drizzle with pepper jelly; sprinkle with cheese and hazelnuts.

Fort Rice Pilaf

SERVES 6

This 19th-century American recipe for rice pilaf (pictured on [page 84](#))

from the Denver, Colorado, restaurant The Fort draws sweetness from dried fruit, earthiness from black quinoa and pine nuts, and crunch and color from bell pepper.

- 1 cup basmati rice
- 1/2 cup dried currants
- 2 tbsp. dried barberries or currants (see [page 96](#))
- 1/8 tsp. saffron threads
- 1/2 cup black or regular quinoa (see [page 96](#)), rinsed
- 1/2 cup olive oil
- 1/2 cup pine nuts, toasted
- 1 small green bell pepper, stemmed, seeded, and finely chopped
- 1 small red bell pepper, stemmed, seeded, and finely chopped
- Kosher salt and freshly ground white pepper, to taste

1 Bring rice, currants, barberries, saffron, and 2 cups water to a boil in a 4-qt. saucepan. Reduce heat to low; cook, covered, until rice is tender, 12–14 minutes. Uncover, and transfer to a bowl; cover with plastic wrap and set aside.

2 Add quinoa to pan; add 1 cup water and bring to a boil. Reduce heat to low; cook, covered, until quinoa is tender, 12–14 minutes. Uncover and transfer to bowl with rice. Stir in oil, pine nuts, bell peppers, salt, and white pepper.

Pan de Sal

(Sweet Filipino-Style Bread Rolls)

MAKES 20 ROLLS

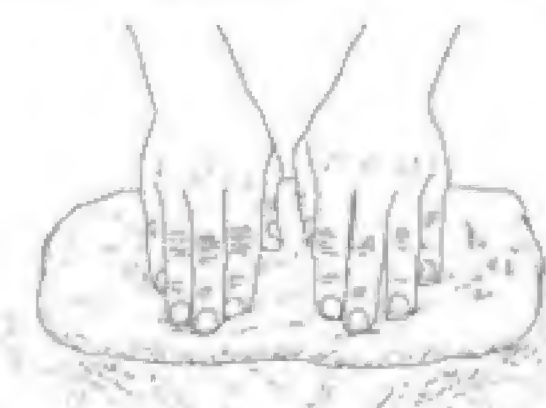
The dough for these classic Filipino rolls (pictured on [page 75](#)) is rolled to achieve a pillow-soft texture, and then dusted with bread crumbs prior to baking. For step by step instructions, see "Shaping Pan de Sal" (right).

- 6 cups bread flour, plus more
- 1 cup, plus 1 tbsp. sugar
- 1 1/2 tsp. kosher salt
- 2 1/2 cups milk, heated to 115°
- 1 tbsp. active dry yeast
- 4 tbsp. unsalted butter, melted, plus more
- 1 egg
- 1 cup plain bread crumbs

1 Whisk flour, 1 cup sugar, and salt in a bowl. Stir 1 tbsp. sugar, 1 cup milk, and yeast in another bowl; let sit until foamy, about 10 minutes. Add remaining milk, plus the melted butter and egg; whisk until

Shaping Pan de Sal

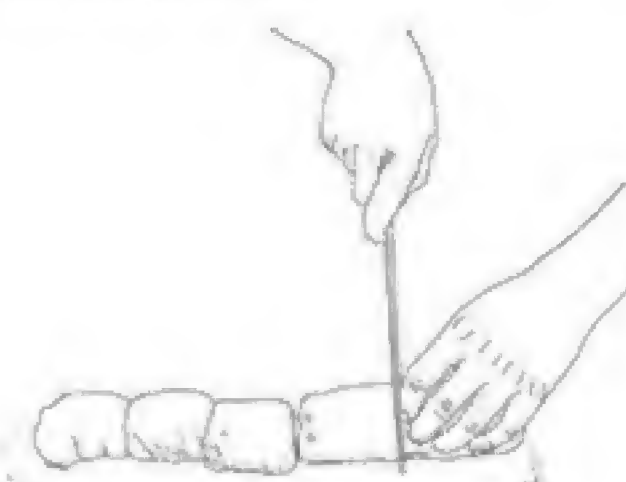
To achieve the airy structure of *pan de sal* (item no. 89, [page 75](#)), a sweet Filipino-style bread (see lower left for recipe), the key is to not overwork the dough. Once the dough comes together, gently flatten it with your fingers on a lightly floured surface and then roll it to create a series of layers that expand in the oven, yielding a wonderfully light crumb. —Kellie Evans



1 On a lightly floured surface, divide dough into 4 equal pieces. Working with 1 piece at a time, pat dough into a 4" x 9" rectangle about 1/2" thick.



2 Working from one long end, roll up the dough evenly to form a tight, uniform cylinder.



3 Use a sharp knife to cut the cylinder of dough crosswise into 5 rolls about 1 1/2" wide.



4 Handling the dough with care, coat the sticky, cut sides of each roll with bread crumbs.



5 Place rolls cut side up on a parchment-lined baking sheet about 2" apart, and proof in a warm place until doubled in size, about one hour.

SUSTAINABLY GROWN, SUPERBLY CRAFTED.



From the "greenest" wine region on earth...





smooth. Slowly stir in dry ingredients until dough comes together. On a lightly floured surface, knead dough until smooth, about 3 minutes. Transfer to a lightly greased bowl and cover loosely with plastic wrap; set in a warm place until doubled in size, about 1 hour.

2 Place bread crumbs on a plate. On a lightly floured surface, divide dough into 4 equal pieces. Working with 1 piece at a time, pat dough into a 4" x 9" rectangle about 1/2" thick. Working from one long end, roll dough into a tight cylinder. Cut dough crosswise into five 1 1/2" rolls. Gently coat cut sides of rolls in bread crumbs; place cut side up on parchment paper-lined baking sheets, spaced about 2" apart. Cover loosely with plastic wrap; set in a warm place until doubled in size, about 1 hour.

3 Heat oven to 350°. Bake rolls until golden, 15–20 minutes.

★ **Satay Ayam** (Chicken Satay)

MAKES 30 SKEWERS

Infused with traditional Indonesian spices—lemongrass, garlic, ginger—these fragrant chicken skewers (pictured on [page 76](#)) are adapted from a recipe that appeared in *SAVEUR* No. 138 (May 2011).

- 1/3 cup peanut oil
- 1/4 cup dark brown sugar
- 1 tbsp. ground coriander
- 2 1/2 tsp. ground turmeric
- 1 1/2 tsp. ground fennel
- 1 1/2 tsp. kosher salt
- 6 stalks lemongrass, trimmed and chopped, plus 1 stalk, whole
- 3 cloves garlic, peeled
- 3 large shallots, chopped
- 1 5"-piece ginger, sliced
- 3 1/4 lb. skinless chicken thighs, cut into 1"-wide 1/4"-thick slices
- 30 8" bamboo skewers, soaked in water for 30 minutes

1 Purée 2 tbsp. oil, the sugar, coriander, turmeric, fennel, salt, chopped lemongrass, garlic, shallots, and ginger in a food

processor until smooth. Transfer paste to a bowl and add chicken; toss to combine. Cover with plastic wrap; chill 4 hours. Trim the root end of the stalk of lemongrass and using a meat mallet, smash until it splits into threads resembling a brush; place "brush" end in a bowl and pour in remaining oil.

2 Heat a charcoal grill or set a gas grill to medium-high. (Alternatively, heat a grill pan over medium-high heat.) Thread 2 pieces of chicken onto each skewer; grill, turning once, and brushing often with oil using lemongrass brush, until charred, 5–6 minutes.

★ **Tartiflette**

(French Bacon, Potato, and Reblochon Casserole)

SERVES 6–8

Reblochon, a soft washed-rind cheese from the French Alps, adds a luxurious creaminess and delicious pungency to this simple bacon and potato gratin (pictured on [page 24](#)).

- 3 tbsp. unsalted butter
- 8 oz. slab bacon, cut into 1" strips about 1/2" thick
- 1 medium yellow onion, thinly sliced
- 1/2 cup dry white wine
- 2 1/2 lb. waxy potatoes, peeled and thinly sliced
- Kosher salt and freshly ground black pepper, to taste
- 1 lb. reblochon cheese (see [page 96](#)), sliced 1/4" thick

Heat oven to 375°. Grease an oval 2 1/2-qt. casserole dish with 2 tbsp. butter. Heat remaining butter and the bacon in a 12" skillet over medium heat. Cook until bacon is slightly crisp, 10–12 minutes. Using a slotted spoon, transfer bacon to paper towels to drain. Add onion to skillet; cook until slightly caramelized, 7–9 minutes. Add wine; bring to a boil. Reduce heat to medium; cook until reduced by half, 2–3 minutes. Stir in potatoes, salt, and pepper; cook until just tender, 8–10 minutes. Spread half the potato mixture evenly in pre-

pared dish; top with half each the reserved bacon and the cheese. Repeat with remaining potato mixture, bacon, and cheese; bake until top is browned and filling is bubbling, about 25 minutes.

MAINS

★ **Alevropita**

(Greek Egg, Feta, and Herb Tart)

SERVES 8–10

This savory egg tart (pictured on [page 71](#)) is nicknamed "lazy woman's pie" for how easy it is to make. In Aglaia Kremezi's version, a cheese and egg filling is layered with butter-basted phyllo.

- 2 tbsp. unsalted butter, melted, plus more
- 4 sheets phyllo dough
- 1 1/2 cups milk
- 5 eggs
- 1 lb. ricotta, drained
- 12 oz. crumbled feta
- 1 tbsp. finely chopped oregano
- 2 tsp. finely chopped thyme
- 1/2 tsp. crushed red chile flakes

Heat oven to 425°. Grease a baking sheet with butter. Lay 2 sheets phyllo, overlapping slightly, on baking sheet; brush with some melted butter. Whisk milk and eggs in a bowl. Stir ricotta, feta, oregano, thyme, and chile flakes in another bowl. Pour half the egg mixture over phyllo; dot with half the cheese mixture. Repeat, layering remaining phyllo, butter, egg mixture, and cheese mixture; bake until bottom is golden and filling is just set, about 35 minutes. Heat oven broiler. Broil until golden and crisp, 1–2 minutes.

★ **Cacio e Pere**

(Pear and Cheese Ravioli)

MAKES ABOUT 60 RAVIOLI

At the Manhattan restaurant Felidia, chef-owner Lidia Bastianich mixes tender, sweet Bartlett pears with sharp pecorino and creamy mascarpone to make the filling for this rich ravioli (pictured on [page 16](#)).

For the dough:

- 2 2/3 cups flour, plus more
- 1/2 tsp. kosher salt, plus more to taste
- 1 tsp. olive oil, plus more
- 4 eggs
- 12 tbsp. unsalted butter
- Freshly ground black pepper, to taste

Top row, left to right: deviled bluefish with fried potatoes and slaw; cooked and raw winter salad; halibut with marinated chanterelles and chamomile. Second row: Fort rice pilaf; Welsh-style pork meatballs with onion gravy; Sichuan noodles with spicy pork sauce. Recipes start on [page 80](#).



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For the filling:

- 1 lb. pecorino cheese, grated, plus more for serving
- $\frac{3}{4}$ cup mascarpone
- 6 Bartlett pears, peeled, cored, and grated

1 Make the dough: Mix flour and salt in a food processor. With the motor running, add oil, eggs, and 1-2 tbsp. water, until dough forms. Transfer dough to a lightly floured surface; knead until dough is elastic, 8-10 minutes. Transfer to a greased bowl and cover with plastic wrap; let rest 1 hour at room temperature.

2 Make the filling: Stir pecorino, mascarpone, and pears in a bowl; chill until ready to use.

3 On a lightly floured surface, divide dough into 3 balls. Working with 1 ball at a time, and keeping the remaining dough covered with a damp cloth, roll ball into an 11" x 30" rectangle. With a long side facing you, place $1\frac{1}{2}$ tbsp. mounds of filling in 2 rows of 10 on the top half of the dough, leaving a $1\frac{1}{2}$ " border at the edges and spacing the mounds about $2\frac{1}{2}$ " apart. Brush dough with water. Fold bottom half of dough up and over filling. Press dough to seal, squeezing out air pockets around filling. Using a pastry cutter or knife, cut out ravioli; transfer to a parchment paper-lined baking sheet.

4 Bring a large pot of salted water to a boil. Cook ravioli until al dente, 3-4 minutes. Meanwhile, melt butter in a 12" skillet over medium-high heat. Using a slotted spoon, transfer ravioli to skillet, along with 1 cup cooking water, salt, and pepper; toss to combine. Transfer ravioli to a serving platter; garnish with more pecorino and pepper.

Chao Nian Gao

(Shanghai Stir-Fried Rice Cakes)

SERVES 4-6

Chewy rice cakes bring delightful texture to this spicy vegetarian stir-fry (pictured on [page 41](#)). See [page 96](#) for hard to find ingredients.

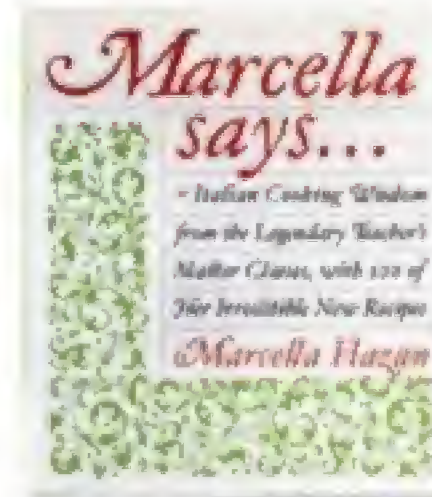
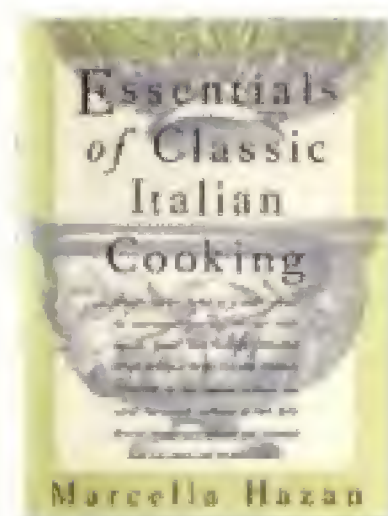
- 3 tbsp. canola oil
- 3 cloves garlic, finely chopped
- 1 2"-piece ginger, peeled and finely chopped
- 3 oz. fresh or frozen rice cakes, thawed if frozen and sliced $\frac{1}{6}$ " thick at an angle
- $\frac{1}{2}$ cup canned thinly sliced bamboo shoots
- $\frac{1}{2}$ small head Napa cabbage, cored and thinly sliced
- $\frac{1}{4}$ cup soy sauce
- 1 tbsp. dark soy sauce
- 1 tbsp. *douban jiang* (chile bean sauce)
- 1 tsp. sugar
- 5 oz. spinach
- 1 cup bean sprouts
- 1 tsp. toasted sesame oil

Heat oil in a 14" wok over medium-high heat. Add garlic and ginger; cook, stirring constantly, until fragrant, about 1 minute. Add rice cakes, bamboo, and cabbage; cook, until cabbage is wilted, 4-5 minutes. Stir in soy sauces, chile bean sauce, and sugar; cook until slightly thick, 2-3 minutes. Stir in spinach, bean sprouts, and sesame oil; cook, stirring constantly, until spinach is wilted, about 2 minutes more.

Chimi Burger

SERVES 6

This Dominican-style hamburger (pictured on [page 67](#)) is topped with sautéed cabbage, onion, and tomato and doused in a Worcester-



Reading Marcella

In her four-decade career as a cook, author, and teacher, Marcella Hazan (item no. 23, [page 25](#)) introduced millions of Americans to the soulful pleasures of Italian home cooking. She passed away on September 29, 2013, at the age of 89, but her spirit—and her lessons—lives on in her cookbooks, authoritative guides to Italian cuisine. Part encyclopedia, part regional cookbook, **Essentials of Classic Italian Cooking** (Knopf, 1992)—an updated single volume containing Hazan's first two cookbooks, **The Classic Italian Cook Book** and **More Classic Italian Cooking**—is an indispensable introduction to the principles of Italian cooking, with a guide to Italian ingredients and essential recipes such as Hazan's minimalist but exquisite tomato sauce, simmered with onion and butter. We love **Marcella's Italian Kitchen** (Knopf, 1986) for its multitude of regional pasta dishes, from cannelloni with asparagus and ham to rigatoni baked with tiny meatballs. The more personal **Marcella Cucina** (William Morrow, 1997), inspired by Hazan's travels, meals at the homes of friends, and the conversations struck up with shoppers at markets, celebrates everyday recipes for dishes like baked eggplant with peppers, tomato, and mozzarella, and a simple, flavor-packed pasta sauce made with peas, ham, and cream. Hazan's final cookbook, **Marcella says...** (William Morrow, 2004), marks the culmination of her career as both cook and teacher. It's friendly and instructional, with recipes for zucchini frittata and Calabrian-style lamb chops with tomatoes, peppers, and olives interspersed with Hazan's intimate remembrances. As we toast bread for crostini, it almost feels like she's with us in the kitchen. —*Tesalia de Saram* **P**

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shire-spiked ketchup-mayonnaise blend known as *salsa golf*.

- 1/3 cup chopped cilantro
- 1 tbsp. Worcestershire sauce
- 1 tsp. soy sauce
- 2 cloves garlic, peeled
- 1/2 small red bell pepper, stemmed, seeded, and roughly chopped
- 1/2 small yellow onion, roughly chopped, plus 1 large, sliced into 1/4"-thick rings
- Kosher salt and freshly ground black pepper, to taste
- 1 1/2 lb. ground beef
- 6 pan de agua, Portuguese rolls, or hamburger buns, split
- 3 tbsp. unsalted butter, softened
- 1/3 cup olive oil
- 1/4 small head cabbage, cored and sliced 1/4" thick
- 1 large beefsteak tomato, sliced crosswise 1/2" thick
- 1 cup mayonnaise
- 1/3 cup sweet pickle relish
- 1/4 cup ketchup

1 Purée cilantro, half the Worcestershire, plus soy sauce, garlic, bell pepper, chopped onion, salt, and pepper in a food processor until smooth; transfer to a bowl along with beef and gently mix. Form mixture into six 6-oz. patties; chill.

2 Heat a 12" cast-iron skillet over medium-high heat. Brush buns with butter and, working in batches, cook until lightly toasted, about 1 minute; set aside. Add 2 tbsp. oil to pan; add cabbage, salt, and pepper; cook until slightly browned, 2–3 minutes. Transfer to a plate; set aside. Add 2 tbsp. oil to pan and working in batches, cook sliced onion and tomato, flipping once, until slightly browned, about 3 minutes for onion and 2 minutes for tomato; set aside. Whisk remaining Worcestershire, the mayonnaise, relish, ketchup, salt, and pepper in a bowl; set aside.

3 Add remaining oil to pan and, working in batches, cook burgers, flipping once, until cooked to desired doneness, about 12 minutes for medium rare. Serve on buns with cabbage, onion, and tomato; drizzle with sauce.

★ Cornell Chicken

SERVES 4

The egg-based marinade in this barbecued chicken dish from upstate New York (pictured on [page 53](#)) keeps the meat juicy and, used as a baste, lends the skin a lustrous caramelized sheen.

- 2 2 1/2–3-lb. chickens, halved (backbones discarded)
- 2 cups cider vinegar
- 1 cup vegetable oil
- 1 tbsp. poultry seasoning (see [page 96](#))
- 1 egg
- Kosher salt and freshly ground black pepper, to taste

1 Place chicken in a bowl. Purée vinegar, oil, seasoning, and egg in a blender until smooth. Pour half the marinade over chicken; toss to coat. Cover with plastic wrap; chill 2 hours. Reserve remaining marinade.

2 Heat a charcoal grill or set a gas grill to medium-high. (Alternatively, heat a grill pan over medium-high heat.) Remove the chicken from the marinade and, using paper towels, wipe excess marinade from chicken and pat dry. Grill chicken, turning as needed, and using a brush, baste often with reserved marinade, until slightly charred and cooked through, 35–40 minutes, or until an instant-read thermometer inserted into thickest part of thigh reads 165°.

★ Dan Dan Mian

(Sichuan Noodles with Spicy Pork Sauce)

SERVES 4

For this beloved dish (pictured on [page 85](#)) of China's Sichuan province, a tangle of wheat noodles is topped with a spicy, pungent pork sauce. See [page 96](#) for hard to find ingredients in this recipe, which is adapted from one in Fuschia Dunlop's *Land of Plenty* (W.W. Norton & Company, 2003).

- 2 tbsp. peanut oil
- 3 tbsp. finely chopped ya cai (Tianjin preserved vegetable), rinsed and drained
- 4 oz. ground pork
- 3 tbsp. hong you (Sichuan red chile oil)
- 2 tbsp. light soy sauce
- 1 tbsp. dark soy sauce

From top: Keralan mango curry with grated coconut; Kill City chili (see [page 91](#) for recipes).

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- 2 tsp. Chinkiang black vinegar
- 1 tsp. shaoxing (Chinese rice wine)
- 1/2 tsp. ground Sichuan peppercorns
- 2 scallions, finely chopped
- Kosher salt, to taste
- 12 oz. fresh Chinese wheat noodles, or 8 oz. dried

1 Heat peanut oil in a 14" wok over high heat. Add preserved vegetable; cook, stirring constantly, until fragrant, about 30 seconds. Add pork; cook, stirring and breaking up meat into small pieces, until browned, 2–3 minutes. Remove from heat; stir in chili oil, soy sauces, vinegar, rice wine, ground peppercorns, and scallions; set sauce aside.

2 Bring a large pot of salted water to a boil; cook noodles until tender, 7–9 minutes. Drain noodles and divide between 4 large serving bowls; divide sauce over noodles.

Deviled Bluefish with Fried Potatoes and Coleslaw

SERVES 4

At Durham, North Carolina's Salt-box Seafood Joint, moist grilled bluefish filets (pictured on [page 84](#)) are paired with a coconut-spiked coleslaw and spiced fried potatoes.

For the bluefish:

- 4 boneless, skin-on filets bluefish (about 7-oz. each)
- 1/4 cup olive oil
- 2 tbsp. Aleppo pepper
- 1 tbsp. garlic powder
- 1 tbsp. grated lemon zest, plus wedges for serving
- 1 tbsp. smoked, sweet paprika
- 1 tbsp. Worcestershire powder (see [page 96](#)) or sauce
- 2 tsp. Dijon mustard
- Kosher salt and freshly ground black pepper, to taste

For the slaw:

- 1/4 cup olive oil
- 1/4 cup unsweetened shredded coconut
- 2 tbsp. fresh lemon juice
- 2 tbsp. honey
- 2 tbsp. rice vinegar
- Kosher salt and freshly ground black pepper, to taste
- 3 tbsp. thinly sliced preserved lemon rind

- 2 tbsp. minced chervil
- 2 tbsp. minced chives
- 2 tbsp. minced dill
- 2 tbsp. minced parsley
- 2 tbsp. minced tarragon
- 2 medium carrots, shredded
- 1 small head green cabbage, cored and thinly sliced

For the potatoes:

- 4 russet potatoes, halved lengthwise and cut crosswise into 1/4" slices
- Canola oil, for frying
- 1 small green bell pepper, stemmed, seeded, and thinly sliced
- 1 small yellow onion, thinly sliced
- 1 tbsp. ground coriander
- 1 tbsp. ground fennel
- Kosher salt and freshly ground black pepper, to taste

1 Marinate the fish: Place fish in a 9" x 13" baking dish. Stir oil, half the Aleppo pepper and garlic powder, the lemon zest and paprika, half the Worcestershire powder, plus mustard, salt, and pepper in a bowl; rub paste all over fish. Cover with plastic wrap; chill 1 hour.

2 Make the slaw: Whisk oil, coconut, lemon juice, honey, vinegar, salt, and pepper in a bowl. Add lemon rind, chervil, chives, dill, parsley, tarragon, carrots, and cabbage; toss to combine.

3 Make the potatoes: Bring potatoes to a boil in a large pot of salted water; cook until just tender, 8–10 minutes. Drain potatoes and spread on paper towels to dry. Heat 2" oil in a 6-qt. saucepan until a deep-fry thermometer reads 375°. Working in batches, fry potatoes, bell pepper, and onion until crisp, about 7 minutes for potatoes, 4 minutes for pepper, and 2 minutes for onion. Using a slotted spoon, transfer mixture to paper towels to drain. Place in a bowl and add coriander, fennel, salt, and pepper; toss to combine.

4 Grill the fish: Heat a charcoal grill or set a gas grill to medium-high. (Alternatively, heat a grill pan over medium-high heat.) Uncover fish and, using paper towels, wipe off excess paste. Season fish with



From top: glacéed bananas in a thin shell of caramel (see [page 94](#) for recipe); Lafayette gingerbread cake with raisins (see [page 95](#) for recipe).

salt and pepper; grill, flipping once, until slightly charred and cooked, 3-5 minutes. Divide slaw among 4 serving plates and top with fish; sprinkle with remaining Aleppo pepper, plus garlic and Worcestershire powders. Serve with potatoes and lemon wedges.

★ Faggots with Onion Gravy (Welsh-Style Pork Meatballs with Onion Gravy)

SERVES 4-6

The Cwmcerrig Farm Shop in Wales serves these hearty liver-enriched pork meatballs doused in a buttery onion gravy (pictured on [page 84](#)). The name derives from the old northern British term for uncased sausage.

For the gravy:

- 4 tbsp. unsalted butter
- 1 large yellow onion, thinly sliced
- 1 tbsp. flour
- 2 cups beef stock
- 1/3 cup madeira wine
- 1/2 tsp. Worcestershire sauce
- Kosher salt and freshly ground black pepper, to taste

For the meatballs:

- 10 slices bacon, finely chopped
- 1 tbsp. finely chopped sage
- 1 1/2 tsp. finely chopped thyme
- 1 small yellow onion, finely chopped
- Kosher salt and freshly ground black pepper, to taste
- 1 lb. ground pork
- 4 oz. pig's liver, finely chopped
- 1 1/2 cups bread crumbs
- 1/2 cup milk
- 1/4 tsp. freshly grated nutmeg
- 1/2 cup dry white wine

1 Make onion gravy: Melt butter in a 4-qt. saucepan over medium-low heat; add onion and cook, stirring occasionally, until golden brown, about 40 minutes. Stir in flour; cook 2 minutes. Add stock, madeira, Worcestershire, salt, and pepper; bring to a boil. Cook until slightly thick, about 5 minutes; set gravy aside and keep warm.

2 Make the meatballs: Heat oven to 350°. Heat bacon in a 12" skillet over medium-high heat; cook until fat is rendered and bacon is slightly crisp, 4-6 minutes. Add sage, thyme, onion, salt, and pep-

per; cook, stirring occasionally, until golden, 7-9 minutes. Transfer to a bowl; let cool.

3 Add pork, liver, bread crumbs, milk, nutmeg, salt, and pepper to bacon mixture; mix gently to combine. Form mixture into eight 4-oz. balls. Place in a 9 "x 13" baking dish and add wine; bake, basting occasionally with pan juices, until cooked through, about 25 minutes. Serve with onion gravy.

Halibut with Marinated Chanterelles and Chamomile

SERVES 2-4

Halibut with chanterelle mushrooms and pleasingly bitter fresh chamomile makes for a beautiful dish (pictured on [page 85](#)) from chef Tom Colicchio. Substitute dill if fresh chamomile is unavailable.

- 10 oz. small chanterelle mushrooms, trimmed and quartered if large
- 1 stalk celery, finely chopped
- 1/2 small leek, trimmed and finely chopped
- 1/2 small yellow onion, finely chopped
- 1/2 cup white wine vinegar
- 1/4 cup chicken stock
- 1/3 cup olive oil
- Kosher salt and freshly ground black pepper, to taste
- 1 lb. boneless, skinless halibut or black sea bass, thinly sliced crosswise
- 1/2 oz. fresh chamomile, leaves, tender stems, and if available, flowers

1 Place mushrooms, celery, leek, and onion in a bowl; set aside. Bring vinegar and stock to a simmer in a 1-qt. saucepan over medium heat; pour over mushroom mixture. Stir in 3 tbsp. oil, salt, and pepper; set aside.

2 Heat oven to 350°. Arrange halibut in a single layer on a baking sheet. Season with salt and pepper and drizzle with 2 tbsp. oil; bake until just cooked, about 2 minutes. Arrange halibut on a serving platter and spoon marinated mushrooms over top. Drizzle with remaining oil; sprinkle with salt, pepper, and chamomile.

Kill City Chili

SERVES 6-8

This meaty, curry-spiced chili (pictured on [page 88](#)) first appeared in



Shopping for Rice Cakes

Delightfully chewy rice cakes (item no. 41, [page 41](#)) are a noodlelike pantry staple throughout East Asia, where they bring heft and texture to all kinds of dishes. Traditionally made by pounding glutinous rice with water, most of the rice cakes you'll find in Asian supermarkets (either fresh in the refrigerated noodle section or dehydrated in the freezer aisle) are now made from rice flour. They come in a variety of shapes, from thick slabs and cylinders to tiny rounds. Chinese **1** *nian gao* are often sold as coin-size disks, ready to be stir-fried to make spicy vegetarian *chao nian gao* (see [page 86](#) for recipe). Sliced Korean **2** *dduk* lend substance to beefy broths with scallions and noodles, while cylindrical **3** *dduk* appear in comforting savory dishes like *ddukbokki*, where they're simmered in a sweet and fiery red chile sauce. Japanese rice cakes, or **4** *kimochi*, are usually sold dehydrated or frozen in firm blocks that become wonderfully soft and sticky as they steam. We love them slipped into *ozoni*, a traditional New Year's soup, or grilled, then wrapped in nori for a smoky, savory snack. (For ordering information, see [THE PANTRY](#), [page 96](#).)

—Farideh Sadeghin

the "Eat This" column in the February 1992 issue of *Sassy* magazine as a recipe courtesy of Weasel, a character from the comic strip "Guy Stuff" by Jim Ryan.

- 3 tbsp. olive oil
- 2 1/2 lb. ground beef
- 1/4 cup dark chile powder
- 2 1/2 tbsp. curry powder
- 3 cloves garlic, finely chopped
- 1 large yellow onion, finely chopped
- 1 medium green bell pepper, stemmed, seeded, and finely chopped
- 2 16-oz. cans red kidney beans, drained and rinsed
- 1 28-oz. can crushed tomatoes
- Kosher salt and freshly ground black pepper, to taste
- 3 tbsp. finely chopped cilantro, plus more for garnish
- 1 cup grated Monterey Jack cheese, for serving
- Sour cream, for serving

Heat oil in a 6-qt. saucepan over medium-high heat. Add beef; cook, stirring and breaking up meat into small pieces, until browned, 5-7 minutes. Add chile and curry powders, garlic, 3/4 the onion, and the bell pepper; cook, stirring occasionally, until vegetables are soft, 8-10 minutes. Add beans, tomatoes, salt, and pepper; bring to a boil. Reduce heat to medium; simmer, stirring occa-

sionally, until chili is thick, about 30 minutes. Stir in cilantro and ladle chili into bowls; garnish with remaining onion, plus cilantro, cheese, and sour cream.

★ Manga Kalan

(Keralan Mango Curry)

SERVES 6-8

From *Madhur Jaffrey's Flavors of India* (Carol Southern Books, 1995), this recipe for hot mango curry (pictured on [page 88](#)) is prepared with tart green or semi-ripe mangoes and tempered with sweet jaggery. See [page 96](#) for hard to find ingredients.

- 2 3/4 cup freshly grated or desiccated coconut
- 1/2 tbsp. cumin seeds
- 4 small Thai green chiles or 2 serrano chiles, stemmed and roughly chopped
- 5 medium green mangoes, peeled, pitted, and thinly sliced
- 1 tbsp. grated jaggery or light brown sugar
- 1 tsp. cayenne
- 1 tsp. ground turmeric
- Kosher salt, to taste
- 1 1/4 cups whole fat yogurt
- 2 tbsp. coconut or canola oil
- 1/4 tsp. brown mustard seeds
- 1/4 tsp. fenugreek seeds
- 12 fresh or frozen curry leaves
- 3 dried chiles de árbol, stemmed and halved

1 Purée coconut, cumin, chiles,



5 Amaro Cocktails

Adriatique This citrusy drink (pictured top left) comes from Jackson Cannon of Island Creek Oyster Bar in Boston. Combine 1 oz. Amaro Montenegro, 1 oz. fresh orange juice, and $\frac{1}{2}$ oz. Aperol in a cocktail shaker filled with ice. Shake and strain into a chilled cocktail glass. **Café Corretto** Patrick Poelvoorde offers an eye-opening riff on the coffee drink (top center) at San Francisco's Park Tavern. Combine $1\frac{1}{2}$ oz. chilled espresso, $\frac{3}{4}$ oz. Caffé Borghetti espresso liqueur, $\frac{1}{2}$ oz. Fernet-Branca, and $\frac{1}{4}$ oz. simple syrup in a cocktail shaker filled with ice. Shake and strain into a chilled rocks glass. Garnish with 3 espresso beans. **Cynar Julep** The recipe for this twist on a julep (top right) comes from bartender Renato "Tato" Giovannoni of Florería Atlántico in Buenos Aires. Muddle $\frac{1}{4}$ oz. fresh lemon juice and 2 mint sprigs in an old fashioned glass. Add 2 oz. Cynar, $\frac{1}{2}$ oz. simple syrup, and crushed ice; stir. Top with 2 oz. grapefruit soda; garnish with a mint sprig and a pink grapefruit slice. **Black Betty** Inspired by the classics—the Manhattan, the Sazerac—Max Greco created this drink (bottom left) at Vasco in Sydney, Australia. Stir $1\frac{1}{2}$ oz. rye, $\frac{1}{2}$ oz. Braulio amaro, $\frac{1}{2}$ oz. Cynar, $\frac{1}{4}$ oz. Herbsaint, and ice in a cocktail shaker; strain into a chilled rocks glass and garnish with an orange twist. **Dell'Erborista Spritz** Amaro made with a grassy mountain honey adds depth to prosecco in this refined brunch drink (bottom right). Pour 1 oz. Amaro Dell'Erborista into a chilled champagne flute. Top with 4 oz. prosecco; garnish with a grapefruit twist. For hard to find ingredients, see [page 96](#). —C.E.

and 1 cup water in a food processor until smooth. Bring mangoes and $1\frac{1}{2}$ cups water to a simmer in a 4-qt. saucepan. Add jaggery, cayenne, turmeric, and salt; cook until mangoes are tender, 18–20 minutes. Stir in reserved coconut paste; cook until mixture is slightly thick, 5–7 minutes. Stir in yogurt and salt; cook 1 minute more.

2 Heat oil in a 10" skillet over medium-high heat. Add mustard and fenugreek seeds, curry leaves, and dried chiles; cook until fragrant and seeds begin to pop, 1–2 minutes. Stir spices and oil into curry.

★ Migas con Chorizo

(Scrambled Eggs with Bread and Chorizo)

SERVES 4

This Spanish-style egg scramble

(pictured on [page 32](#)), made with spicy chorizo and chunks of olive oil-crisped bread, is as satisfying for dinner as it is for breakfast.

- 3 $\frac{1}{2}$ tbsp. olive oil**
- 2 oz. Spanish chorizo, thinly sliced (see [page 96](#))**
- 4 oz. crusty bread, such as French, Italian, or a kaiser or Portuguese roll, torn into 1" pieces**
- 8 eggs, lightly beaten**
- $1\frac{1}{2}$ tsp. crushed red chile flakes**
- Kosher salt and freshly ground black pepper, to taste**

Heat 1 tbsp. oil and the chorizo in a 10" skillet over medium heat. Cook until just browned, about 1 minute. Using a slotted spoon, transfer chorizo to a plate. Add remaining oil to skillet and add bread; cook, stir-

ring occasionally, until golden and slightly crisp, 5–7 minutes. Transfer to plate with chorizo. Add eggs, chile flakes, salt, and pepper to skillet; cook, stirring constantly, until eggs are soft-scrambled, 8–10 minutes. Remove from heat; stir in reserved chorizo and bread.

Oeufs en Cocotte au Saumon Fumé

(Eggs Baked with Smoked Salmon)

SERVES 4

Eggs mixed with cream are poached over a bed of smoked salmon in this simple yet elegant breakfast dish (pictured on [page 50](#)) from chef Wolfgang Puck.

- $1\frac{1}{2}$ tbsp. unsalted butter, melted**
- 6 oz. thinly sliced smoked salmon**
- $\frac{3}{4}$ cup heavy cream**
- 4 eggs**
- Kosher salt and freshly ground white pepper, to taste**
- 2 tbsp. freshly grated horseradish or prepared horseradish, drained**
- 2 chives, cut into 1" pieces**

Heat oven to 375°. Grease four 6-oz. ramekins with melted butter; place in a 9" x 13" baking dish lined with parchment paper. Arrange salmon along bottom and up sides of ramekins, reserving 1 slice for garnish. Pour 1 tbsp. cream and crack an egg into each ramekin; season with salt and pepper. Place baking dish in oven and pour boiling water to come halfway up sides of ramekins; bake until whites are set and yolks are still soft, 15–17 minutes. Whip remaining cream in a bowl until soft peaks form; fold in horseradish, salt, and pepper. Julienne remaining slice of salmon. Transfer ramekins to serving plates; garnish with julienned salmon, a dollop of horseradish cream, and chives.

★ Oxtail Stew

SERVES 4–6

Beurre manié, a mixture of softened butter and flour, thickens this rustic wine-infused stew (pictured on [page 42](#)) from Wool Growers, a Basque restaurant in Bakersfield, California.

- 3 tbsp. canola oil**
- 4 lb. oxtail, trimmed**
- Kosher salt and freshly ground black pepper, to**

taste

- 4 cloves garlic, finely chopped**
- 1 large yellow onion, finely chopped**
- 2 cups dry red wine**
- 6 cups chicken stock**
- 1 8-oz. can tomato sauce**
- 6 medium carrots, sliced crosswise $\frac{1}{2}$ " thick**
- $\frac{1}{4}$ cup flour**
- 4 tbsp. unsalted butter, softened**

Heat oil in an 8-qt. saucepan over medium-high heat. Season oxtail with salt and pepper; working in batches, cook, turning as needed, until browned, 8–10 minutes. Using tongs, transfer oxtail to a plate; set aside. Add garlic and onion to pan; cook, stirring occasionally, until golden, 6–8 minutes. Add wine; cook, stirring and scraping browned bits from bottom of pan, until reduced by a third, 3–4 minutes. Return oxtail to pan and add stock, tomato sauce, salt, and pepper; bring to a boil. Reduce heat to medium-low; cook, covered, until oxtail is tender, $2\frac{1}{2}$ –3 hours. Uncover and return to a simmer. Add carrots; cook until tender, 15–20 minutes. Mix flour and butter in a bowl until smooth; stir into stew and cook until slightly thick, 8–10 minutes.

★ Pollo alla Cacciatora

(Hunter's Wife's Chicken)

SERVES 6–8

The recipe for this stew (pictured on [page 25](#)), a northern Italian braise of chicken and vegetables in a tomato sauce, is adapted from Marcella Hazan's book *Essentials of Italian Cooking* (Knopf, 1992).

- $\frac{1}{4}$ cup canola oil**
- 1 3–4-lb. chicken, cut into 8 pieces**
- Kosher salt and freshly ground black pepper, to taste**
- $\frac{1}{2}$ cup flour**
- 1 tsp. minced rosemary**
- 2 cloves garlic, minced**
- 1 bay leaf**
- 1 medium carrot, cut into $\frac{1}{4}$ " pieces**
- 1 medium red bell pepper, stemmed, seeded, and thinly sliced**
- 1 small yellow onion, thinly sliced**
- 1 stalk celery, thinly sliced**
- $\frac{2}{3}$ cup dry white wine**
- 1 28-oz. can whole peeled tomatoes, crushed by hand**

1 tbsp. finely chopped parsley

Heat oil in an 8-qt. saucepan over medium-high heat. Season chicken with salt and pepper and dredge in flour. Working in batches, cook chicken until browned, 10–12 minutes. Transfer chicken to a plate; set aside. Add rosemary, garlic, bay leaf, carrot, bell pepper, onion, and celery to pan; cook until golden, 6–8 minutes. Add wine; cook, stirring and scraping browned bits from bottom of pan, until reduced by half, about 3 minutes. Return chicken to pan and add tomatoes; bring to a simmer. Cook, covered, until chicken is tender, about 30 minutes. Uncover and stir in parsley. Using tongs, transfer chicken to a serving platter; spoon sauce over the top.

Roast Pork with Sinner Stuffing

SERVES 6–8

A generous pour of bourbon is the secret to this juicy pork loin's sweet fruit stuffing (pictured on [page 42](#)) adapted from the book *Square Meals* (Knopf, 1984) by SAVEUR contributing editors Jane and Michael Stern.

- 1 cup pitted prunes
- 1/2 cup dried apricots
- 8 oz. bourbon
- 1 tbsp. honey
- 1 tsp. grated lemon zest
- 1 tsp. grated orange zest
- 1/2 sweet apple, such as Golden Delicious or Honey Crisp, peeled and cut into 1/3" pieces
- 1 3 1/2-lb. boneless pork loin, butterflied
- Kosher salt and freshly ground black pepper, to taste
- Butcher's string, for tying
- 1 clove garlic, thinly sliced
- 4 tbsp. unsalted butter, softened
- 1 tbsp. dried thyme
- 2 tbsp. flour
- 1 cup apple cider

1 Quarter prunes and apricots and place in a bowl; stir in bourbon. Cover with plastic wrap; let sit until plump, about 2 hours. Uncover and stir in honey, lemon and orange zests, and apple; set aside.

2 Heat oven to 325°. Season pork with salt and pepper. Drain fruit, reserving juices, and spread fruit evenly over pork; tie securely with

butcher's string. Transfer pork to a 9" x 13" baking dish. Using a paring knife, cut slits in top of pork; insert sliced garlic. Rub butter and thyme over pork and sprinkle with flour; pour reserved fruit juices and cider around pork and cover tightly with foil; bake 1 hour. Uncover pork and increase oven temperature to 425°; bake until browned, about 35 minutes more. Rest pork 15 minutes before slicing.

3 Transfer pan juices to a 1-qt. saucepan; simmer until reduced by 1/4, about 20 minutes. Slice pork and arrange on a serving platter; drizzle with sauce.

Wayne Thiebaud's Spaghetti with Mizithra Cheese

SERVES 4–6

In the spirit of a classic carbonara, artist Wayne Thiebaud's recipe from the *California Artists Cookbook* (Abbeville Press, 1982) combines smoky bacon and prosciutto with egg yolks and mizithra, an aged sheep's milk cheese from Greece, for a gloriously rich dish (pictured on [page 81](#)).

Kosher salt and freshly ground black pepper, to

taste

- 1 lb. spaghetti
- 4 oz. bacon, cut into 1" pieces
- 4 oz. prosciutto, cut into 1/2" pieces
- 1 medium red onion, thinly sliced
- 1/2 cup chicken stock
- 4 tbsp. unsalted butter
- 2 cups grated mizithra cheese (see [page 96](#)) or parmesan
- 1/4 cup finely chopped parsley
- 4 egg yolks, lightly beaten

Bring a large pot of salted water to a boil. Cook spaghetti until al dente, about 10 minutes. Meanwhile, heat bacon and prosciutto in a 6-qt. saucepan over medium-high heat. Cook until bacon is crisp, 8–10 minutes. Using a slotted spoon, transfer bacon and prosciutto to paper towels to drain. Add onion to pan; cook, stirring occasionally, until soft, 4–6 minutes. Add stock and butter; boil. Drain spaghetti and add to pan; toss with sauce. Remove from heat; stir in reserved bacon and prosciutto, plus half the cheese, the parsley, egg yolks, salt, and pepper. Serve remaining cheese on the side.

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DESSERTS & DRINKS

★ Anzac Biscuits

MAKES ABOUT 2 DOZEN COOKIES

These classic buttery Australian-Kiwi oat cookies (pictured on [page 34](#)) are flavored with shredded coconut and sweet golden syrup as flavorful as molasses.

- 2 1/4 cups rolled oats
- 2 cups unsweetened shredded coconut
- 1 1/2 cups flour
- 1 cup sugar
- 1/3 cup boiling water
- 1 1/2 tsp. baking soda
- 10 1/2 tbsp. unsalted butter
- 3 tbsp. golden syrup (see [page 96](#))

Heat oven to 350°. Whisk oats, coconut, flour, and sugar in a bowl. Stir water and baking soda in another bowl. Melt butter and syrup in a 1-qt. saucepan over medium heat; add baking soda mixture. Stir wet ingredients into dry to make a thick dough. Using a 1-oz. scoop or 2 tablespoons, drop cookies onto parchment paper-lined baking sheets. Bake until golden, 15–20 minutes.

Brown Butter Tart with Blackberries

MAKES FIVE 4" TARTS

Parisian chef Paule Caillat melts butter in the oven for a fast, versatile tart crust with intense nutty flavor (pictured on [page 71](#)) that pairs beautifully with pastry cream and fresh berries.

For the crust:

- 6 tbsp. unsalted butter, cubed
- 3 tbsp. water
- 1 tbsp. canola oil
- 1 tbsp. sugar
- 1/8 tsp. kosher salt
- 1 cup flour

For the filling:

- 1/4 cup sugar
- 3 tbsp. cornstarch
- 1 tbsp. flour
- 1/8 tsp. salt
- 3 egg yolks
- 1 1/2 cups milk
- 2 tbsp. butter, cubed and chilled
- 1 tsp. vanilla extract
- 5 cups blackberries

1 Make the crust: Heat oven to 400°. Stir butter, water, oil, sugar, and salt in a heatproof bowl; bake until butter is bubbling and lightly brown at edges, about 20 minutes. Remove from oven and stir in flour until dough comes together. Press dough into bottom and up sides of five 4" tart pans (or one large 9" tart). Using a fork, prick dough all over. Bake until cooked through, 10–12 minutes; let cool.

2 Make the filling: Whisk sugar, cornstarch, flour, salt, and yolks in a 4-qt. saucepan until smooth. Stir in milk and place over medium

heat; cook, stirring constantly, until thickened, about 15 minutes. Remove from heat and slowly whisk in butter until smooth; stir in vanilla extract and transfer to a bowl. Cover with plastic wrap, pressing it directly on the surface of the pastry cream; chill until set, at least 2 hours. To serve, spread pastry cream evenly over tart shells and garnish with blackberries. Chill tarts until ready to serve.

Glacéed Bananas

SERVES 6–8

Inspired by a dessert from Beijing's China Club restaurant, chef and restaurateur Cecilia Chiang coats fried bananas in a thin, delicate shell of caramel (pictured on [page 90](#)).

Peanut oil, for frying

- 6 egg whites
- 1/3 cup cornstarch
- 3 tbsp. flour
- 5 slightly underripe bananas, peeled and quartered
- 2 cups sugar
- 1 tbsp. canola oil

1 Fill a bowl with ice water; set aside. Heat 2" peanut oil in a 6-qt. saucepan until a deep-fry thermometer reads 375°. Whisk egg whites in a bowl until fluffy. Slowly whisk in cornstarch and flour until an almost smooth batter forms. Working in batches, dip bananas in batter; fry, flipping once, until golden, 1–2 minutes. Using a slotted spoon, transfer bananas to paper towels to drain.

2 Heat sugar, canola oil, and 1/2 cup water in a 4-qt. saucepan over medium heat. Cook until sugar is dissolved and caramel is golden, about 20 minutes; reduce heat to low and keep warm. Using tongs or two forks, dip bananas in caramel, then drop into ice water briefly to harden sugar. Drain on paper towels and serve immediately.

★ Grasshopper

MAKES 1 COCKTAIL

At the Greenwood Supper Club in Fish Creek, Wisconsin, the minty grasshopper gets a soda-shop twist with vanilla ice cream and whipped cream. The style lends itself to any number of variations (pictured on [page 40](#)): Use Galliano in place of the crème de menthe to make a Golden Cadillac, or swap in almond-flavored crème de noya for a rose-hued Pink Squirrel. See [page 96](#) for hard to find ingredients.

- 2 cups vanilla ice cream
- 1 oz. green crème de menthe
- 1 oz. white crème de cacao
- Whipped cream, for garnish

Purée ice cream, 1/2 oz. crème de menthe, and the crème de cacao in a blender; pour into a cocktail glass. Top with a dollop of whipped cream; drizzle remaining crème de menthe over top. Serve immediately.

★ Lafayette Gingerbread Cake

SERVES 8-10

George Washington's mother may have served this spicy, buttery, raisin-spiked gingerbread cake (pictured on [page 90](#)) to her son's lieutenant general (and the dessert's namesake), the Marquis de Lafayette in the 1780s, but we first baked a version of it in *SAVEUR* No. 9 (Nov./Dec. 1995).

- 3 cups flour, plus more
- 2 tbsp. ground ginger
- 1½ tsp. ground cinnamon
- 1 tsp. baking soda
- 1 tsp. freshly grated nutmeg
- 1 tsp. ground mace
- 1 cup raisins
- ¾ cup buttermilk
- 1 tbsp. grated orange zest, plus ⅓ cup fresh juice
- 8 tbsp. unsalted butter, softened, plus more for greasing
- ½ cup packed dark brown sugar
- 1 cup unsulfured molasses
- 3 eggs
- Whipped cream, for serving (optional)

Heat oven to 350°. Whisk flour, ginger, cinnamon, baking soda, nutmeg, and mace in a bowl. Stir raisins, buttermilk, orange zest, and juice in another bowl. Using a hand mixer, beat butter and sugar in a bowl until fluffy. Stir in molasses. Add eggs, one at time, beating well after each, until smooth. Add dry and wet ingredients alternately, beginning and ending with dry, beating until smooth. Pour batter into a greased and floured 9" x 13" baking pan. Bake until a knife inserted in center comes out clean, 40-45 minutes. Let cool before slicing; serve with whipped cream, if you like.

★ Lemon Meringue Pie

SERVES 6-8

A cloud of meringue is piled sky-high over lemon-curd filling (pictured on [page 13](#)) in this recipe inspired by a diner classic served at the Modern Snack Bar in Aquebogue, New York.

For the crust:

- 1 cup, plus 2 tbsp. flour, plus more for dusting
- 1 tbsp. granulated sugar
- ½ tsp. kosher salt
- 6 tbsp. unsalted butter, cubed and chilled
- 3 tbsp. ice-cold water

For the filling and meringue:

- ½ cup granulated sugar
- ¼ cup cornstarch
- ⅛ tsp. salt
- 4 eggs, separated, plus 8 egg whites
- 3 tbsp. butter, cubed
- Zest and juice of 2 lemons
- ¼ tsp. cream of tartar
- ¾ cup superfine sugar

1 Make the crust: Whisk flour, granulated sugar, and salt in a bowl. Using a dough blender, two

forks, or your fingers, cut butter into flour mixture, forming pea-size crumbles. Add water; work dough until smooth but with visible flecks of butter. (Alternatively, pulse ingredients in a food processor.) Flatten dough into a disk and wrap in plastic wrap; chill 1 hour.

2 On a lightly floured surface, roll dough into a 12" round. Fit into a 9" pie plate. Trim edges and crimp; chill 30 minutes.

3 Heat oven to 375°. Using a fork, prick dough all over. Line dough with parchment paper and fill with pie weights or dried beans; bake until golden, about 20 minutes. Remove paper and weights; let cool.

4 Make the filling: Combine granulated sugar, cornstarch, salt, and 1½ cups water in a 2-qt. saucepan. Cook, whisking, over medium-low heat for 3 minutes, then remove from heat. Transfer 2 tbsp. sugar mixture to a bowl; add yolks and whisk until smooth. Whisk yolk mixture into remaining sugar mixture and bring to a simmer over medium-low heat. Cook, whisking constantly, until thickened, about 3 minutes. Whisk in butter, lemon zest, and juice; let cool.

5 Make the meringue: Heat oven broiler. Using an electric hand mixer, beat egg whites in a bowl until soft peaks form. With the motor running, gradually add cream of tartar and superfine sugar; beat until stiff peaks form. Spread lemon filling evenly over crust; spread meringue evenly over filling, piling it slightly higher in the center. Using a spatula, create peaks all over meringue. Broil, rotating pie as needed, until meringue is browned in spots, 1-2 minutes. Cool completely before serving.

★ Rødgrød med Fløde

(Danish Red Berry Pudding with Cream)

MAKES 3 CUPS

Berries are transformed into a thick, silky pudding (pictured on [page 26](#)) in this simple Danish dish, which can be served warm or cold.

- 1½ lb. mixed red berries, such as strawberries, raspberries, and red currants
- 1 cup sugar
- ¼ cup cornstarch
- Whipped cream, for serving

Simmer berries, sugar, and 3 cups water in a 4-qt. saucepan over medium heat. Cook until berries begin to break down, about 25 minutes. Strain syrup through a cheesecloth-lined sieve; discard berries or save for another use. Return syrup to pan; bring to a boil. Whisk cornstarch and ½ cup water in a bowl until combined, and whisk into syrup; cook, whisking constantly, until a thick pudding forms, 8-10 minutes. Transfer pudding to a bowl and cover with plastic wrap, pressing it directly on the surface of the pudding; chill 1 hour. Divide into serving dishes; garnish with whipped cream.

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THE PANTRY

A Guide to Resources

In producing the stories for this issue, we discovered ingredients and information too good to keep to ourselves. Please feel free to raid our pantry!

BY KELLIE EVANS

Saveur 100

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chips (**krupuk**) at Indofood Store (prices vary; indofoodstore.com). 71. Buy **The Carton magazine** from Antoine Online (\$10/issue; antoineonline.com). 72. To find a **La Cornue** retailer, visit lacornueusa.com. 75. Order **Hungry Planet: What the World Eats** (Random House, 2007) from barnesandnoble.com (\$21; 800/843-2665). 81-85. Discover Portuguese Cheeses: Order **Amarelo da Beira Baixa** (\$14 per ½ lb.), **Cabra Raiano** (\$16 for a 4-oz. wedge) and **Terrincho Velho** (\$21 per ½ lb.) from Formaggio Kitchen (617/354-4750; formaggiokitchen.com); **Zimbardo** from Murray's Cheese (\$37 for a 6-oz. wheel; 888/692-4339; murrayscheese.com); and **Serpa** from Pastoral (\$30 for a ¾-lb. piece; 800/721-4721; pastoralartisan.com). 90. Buy the **California Artists Cookbook** (Abbeville Press, 1982) on amazon.com. 91. Contact Pacific Mercantile Company for **shio-koji** (\$5 for an 11-oz. bottle; 303/295-0293; pacificeastwest.com). 97. Contact PoSharp Store for **Korean citron tea** (\$13 for a 2-lb. jar; see above). 99. Check Ippodo for limited supply "new leaf" **Shincha tea** (\$22 for a 100-g bag; shop.ippodo-tea.co.jp).

Recipes

Make mung bean pancakes (see page 80) using **moong dal** (dried, peeled mung beans) from Kalustyan's (\$3.50 for a 1-lb. bag; 800/352-3451; kalustyans.com). Buy **dried barberries** from Sadaf (\$5 for a 3-oz. package; 323/234-6666; sadaf.com) and **black quinoa** from Nuts.com (\$7 for a 1-lb. bag; 800/558-6887) to prepare the Fort rice pilaf (see page 82). To make tartiflette (see page 86), contact Sequatchie Cove Farm in Tennessee for American **Dancing Fern reblochon** cheese's pricing and availability (423/942-9201; sequatchiecovefarm.com). Make Cornell chicken (see page 88) using **poultry seasoning** from your local Whole Foods Market (visit wholefoods.com for locations). Prepare dan dan mian noodles (see page 88) using **Tianjin preserved vegetable** from PoSharp Store (\$6 for an 18-oz. jar; see above); **Lee Kum Kee dark soy sauce** on amazon.com (\$10 for a 17-oz. bottle); **Lee Kum Kee chiu chow oil** (similar to hong you or Sichuan red chile oil) from Asian Food Grocer (\$4 for a 7-oz. jar; 888/482-2742; asianfoodgrocer.com); **Chinkiang black vinegar** on amazon.com (\$13 for a 17-oz. bottle); **Sichuan peppercorns** from thespicehouse.com (\$2 for a 1-oz. bag; 630/262-1777); **shaohing** (Chinese rice wine) on amazon.com (\$12 for two 750-ml. bottles); and **fresh Chinese wheat noodles** at your local Asian grocer. **Worcestershire powder** is available from Vanns Spices (\$4 for a 4-oz. bottle; 800/583-1693; vannsspices.com) to make the deviled bluefish (see page 90). Purchase **fresh chamomile** from your local farmers' market to prepare halibut with marinated mushrooms and chamomile (see page 91). Use **gelatin sheets** from New York Cake and Bake (\$4 for a pack of 10; nycake.com) to prepare the endive and Roquefort salad (see page 91). Make Keralan mango curry (see page 92) using **desiccated coconut** (\$6 for a 3-oz. bag) and **jaggery** (\$10 for a 1-kg. pack)

from Kalustyan's (see above); **brown mustard seeds** from World Spice Merchants (\$1 per oz.; worldspice.com); **fenugreek seeds** from My Spice Sage (\$2 for a 1-oz. bag; 877/890-5244; myspicesage.com); **fresh curry leaves** from ishopindian.com (\$2 for a 3.5-oz. bag; 877/786-8876); and contact Marx Foods to order **dried chiles de árbol** (\$23 for a 4-oz. bag; 866/588-6279; marxfoods.com). Make migas con chorizo (see page 92) using **cured Spanish chorizo** (look for Palacios chorizo-mild) from Hot Paella (\$9 for an 8-oz. pack; 888/377-2622; hotpaella.com). Make Shanghai stir-fried rice cakes (see page 86) using **Chinese fresh or frozen rice cakes** (see below); **canned sliced bamboo shoots** from Roland (\$5 for four 8-oz. cans; 800/221-4030; rolandfood.elsstore.com); **Lee Kum Kee dark soy sauce** and **Lee Kum Kee chili bean paste** on amazon.com (\$10 for a 17-oz. bottle/\$9 for a 13-oz. jar), and **Eden Foods toasted sesame oil** at Whole Foods Market (visit wholefoods.com for locations). Prepare spaghetti with mizithra cheese (see page 93) using **mizithra cheese** from igourmet.com (\$6 for an 8-oz. package; 877/446-8763). Make anzac biscuits (see page 94) using **Lyle's golden syrup** from Cost Plus World Market (\$5 for an 11-oz. bottle; 877/967-5362; worldmarket.com). Prepare ice cream cocktails (see page 94) with **De Kuyper white crème de cacao** from Liquor Mart (\$11 for a 750-ml bottle; 800/597-4440; liquormart.com); **Hiram Walker green or white crème de menthe** from Grand Wine Cellar (\$12 for a 750-ml. bottle; 800/614-9463; grandwinecellar.com); **Galliano** from City Wine Cellar (\$35 for a 750-ml. bottle; 877/879-1888; citywinecellar.com); and **Bols crème de noyaux** from Merwins Liquors (\$14 for a 1-liter bottle; 877/563-7946; shopmerwins.com). Collect Marcella Hazan's cookbooks: Purchase **The Essentials of Italian Cooking** (Knopf, 1992); **Marcella's Italian Kitchen** (Knopf, 1995); **Marcella Cucina** (William Morrow, 1997); and Hazan's final cookbook, **Marcella says...** (William Morrow, 2004), all available on amazon.com. Purchase rice cakes: Order Chinese **nian gao** from your local Asian grocer, contact koalmart.com for both whole stick and sliced **dduk** (both \$5 for a 1.5-lb. bag; 213/272-3480); and buy rectangular Japanese **kiri mochi** from Asianfoodgrocer.com (\$6 for a 12-oz. package; 888/482.2742). Make the amari cocktail recipes (see page 92) using **Aperol** from liquormart.com (\$25 for a 750-ml. bottle; 800/597-4440); **Cafe Borghetti espresso liqueur** from Cask (\$19 for a 750-ml bottle; 415/424.4844; caskstore.com); and contact astorwines.com for **Herbsaint** (\$37 for a 750-ml. bottle; 212/674-7500).

Correction: In our December Fare article "Best Books of 2013," we listed *Artisan* as the publisher of *Tartine* Book No. 3: Ancient, Modern, Classic, Whole by Chad Robertson. The publisher is, in fact, Chronicle. We regret the error.



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